



Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Cold Spring	IN:	10:00	OUT:	11:25	DATE:	5-24-19
Address:	25 Alden St	Inspection by:	Marcia Lee				
Phone:	508.830.4335	Signature:					
Last Insp. Date:	unknown	Received by:	Christine Morgan				
Purpose of Inspection:	routine	Signature:					
Type of Establishment:	elementary school	Email:	cmorgan@plymouth.k12.ma.us				
License/Permit Number:	23.482.349	Business Email:	cmorgan@plymouth.k12.ma.us				

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, P1, C	Approved source for food, water, and ice, received at proper temperatures, wholesome, nonadulterated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, P1, C	Items must be properly date marked & disposition date prepared, date frozen, date thawed, expiration date. \$3-501.18, \$3-501.17	2	X						2	590.007	

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food needs temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3		X			3		3	590.003	Bag salad being transported from PDS is with transported in a milk crate with no ice or method to keep it cold that temperature of the product was 63.6 upon arrival. The kitchen PIC put it into cold storage to rapidly chill.
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	1	X						4	590.004	
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed	2			X				6	590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsafe food. \$3-306.14	2	X						7	590.003	
8	P, P1, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3	X						8	590.003	
9	P, P1, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(IX)(1)(7), \$301.11(IX)(1)(2)(Good hygienic practices, proper handwashing and glove changing observed. \$3-301.11, \$3-301.12, \$3-301.14	3	X						9	590.003(D)	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness, Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.002	
12	P, C	Proper eating, testing, drinking, Smoking restricted. \$2-401.11, \$3-301.12	3	X						12	590.003	
13	C	Proper attire. All employees are properly and correctly clean uniforms, kitchen whites, and aprons, proper glove use	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2			2				16		new machine the manufacturer plate says 160 wash 180 final rinse. The wash cycle reads 160 the time cycle gauge does not move however the thermal strip demonstrating 160 at the plate
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and pH gauges are accurate. 4-501.113	1	X						17	590.004	
18	C	Labeling and equipment is pre-flushed, scraped, and soaked prior to cleaning.	1	X						18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization uses (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.11(I), 115, \$4-703.11, \$4-702.11, \$4-602.11, \$4-602.12, \$4-601.11(A)	3			3				20	590.004	no setup for chemical sanitizing for food contact surfaces. We're watching is not set up according to code there is a one they sink attached to the grease trap that pro hibbert we're watching, and outdated to compartment sink is used with a hose attached but does not come off for maintenance. Must provide chemical or Santa sensation with test kit and log sheet for food contact services in the kitchen.

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution	2	X						21	590.003	
											590.004	use paper towels.

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22	P, P/C	Food-contact surfaces of utensils & equipment clean. \$S-602.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
25	P, P/C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590.004	
26	P/C	No re-use of single service containers for food or chemical storage	1	X						26	590.004	

ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations and garbage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sink).	3	X						27	590.005	
28	P		3	X						28	590.005	

ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pip	1		1					29	590.005	Insufficient warewash sink set up. No designated Handwash sinks. Only 2 bay sink no three bay sir
30	P, P/C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30	590.005	
31	P/C	Adequate handwashing facilities, easily accessible, designed, installed, \$S-202.12	3		3					31	590.005	Insufficient handwashing facilities in the kitchen only one and it is a converted single bay sink set up. Hose attached to the two bay sink cannot remove.
32	P/C	Toilet facilities: properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590.006 590.005	

ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33	590.005	
34	P/C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of leaks present	3	X						35	590.006	

ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained es required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1		1					36	590.006	Floor in the storage area has paint worn and needs to be resealed.
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed	1		1					37	590.006	paint in the ceiling in the kitchen and on the ducts are blistered and peeling it needs to be scraped and resurfaced also on the wall by the dishwasher
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs	1	X						38	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances	1		1					39	590.004	one cracked light shield observed one broken light shield observed
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40	590.004	the hood has not been inspected and tagged
41	P, P/C	pesticides and rodenticides are used and stored so as to prevent contamination of food items. Disinfectants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from any materials. \$S-202.12, \$S-203.11, \$S-101.11, \$S-201.11	3	X						41	590.007	
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, properly stored.	1		1					42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590.004	
44	C	Solid items properly stored	1	X						44	590.004	

ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
45	C	Certified Food Protection Manager, \$S-102.12(A)	3		3					45	590.007 C	person out sick who is certified, no certified manager.

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46	P, PIC	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103, 11	3	3	46	§90.002	§90.002 A-C	Cathy Burton-West is filling in, is trying to but cannot answer PIC questions because has not had training																																																																																																																																				
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Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

*Violations cited must be corrected within the time frames in section B-405.11 or in dates otherwise written in the report.

R= Repeat Violation



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Edward Fungua, Owner</i>	Address <i>860 Federal Avenue, Food</i>	Telephone <i>508-830-4360</i>	Owner <i>Tony & Phyllis</i>	Person in Charge (PIC) <i>Sue Gaud</i>	Inspector <i>Karen Keane</i>
Date <i>8/19/17</i>	Risk Level <i>Low</i>	HACCP Y/N <i>Yes</i>	Time <i>1:00 PM</i>	In: <i>1:00 PM</i>	Out: <i>2:00 PM</i>
Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Permit No. <i>12345</i>	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection Date: <i>8/19/17</i> <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other			

violated.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

- Anti-choking \$90.009 (E)
Tobacco \$90.009 (F)
Allergen Awareness \$90.009 (G)

Non-compliance with:

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC

- ☐ 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source

- ☐ 5. Receiving/Condition

- ☐ 6. Tags/Records/Accuracy of Ingredient Statements

- ☐ 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/Segregation/Protection

- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing

- ☐ 10. Proper Adequate Handwashing

- ☐ 11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue

Items) Critical (C) violations marked must be corrected

Immediately or within 10 days as determined by the Board

of Health. Non-critical (N) violations must be corrected

Immediately or within 90 days as determined by the Board

of Health.

C N

- ☐ 23. Management and Personnel (FC-2)(590.003)
- ☐ 24. Food and Food Protection (FC-3)(590.004)
- ☐ 25. Equipment and Utensils (FC-4)(590.005)
- ☐ 26. Water, Plumbing and Waste (FC-5)(590.006)
- ☐ 27. Physical Facility (FC-6)(590.007)
- ☐ 28. Poisonous or Toxic Materials (FC-7)(590.008)
- ☐ 29. Special Requirements (590.009)
- ☐ 30. Other

DATE OF RE-INSPECTION:

within 10 days of receipt of this order.

and submitted to the Board of Health at the above address have a right to a hearing. Your request must be in writing established operations. If aggrieved by this order, you the food establishment permit and cessation of food cited in this report may result in suspension or revocation of order of the Board of Health. Failure to correct violations by a Board of Health member or its agent constitutes an 590.000/Federal Food Code. This report, when signed below today, the items checked indicate violations of 105 CMR Official Order for Correction: Based on an inspection

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



- ☐ 22. Posting of Consumer Advisories

CONSUMER ADVISORY

- ☐ 21. Food and Food Preparation for HSP REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 20. Time As a Public Health Control

- ☐ 19. Hot and Cold Holding

- ☐ 18. Cooling

- ☐ 17. Reheating

- ☐ 16. Cooking Temperatures

- ☐ TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 15. Toxic Chemicals

- ☐ 14. Approved Food or Color Additives

PROTECTION FROM CHEMICALS

- ☐ 13. Handwash Facilities

- ☐ 12. Prevention of Contamination from Hands

Inspector's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
PIC's Signature: <i>Sue Gaud</i>	Print: <i>Sue Gaud</i>
Page 1 of 1	Page 1 of 1

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

FOOD PROTECTION MANAGEMENT

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(E)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions
	590.003(F)	Charge*

EMPLOYEE HEALTH

4	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
5	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
6	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
7	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
	3-202.18	Shellstock Identification Present*
8	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
	Receiving/Condition	
9	3-202.11	PHRs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
10	Tags/Records: Shellstock	
	3-202.18	Shellstock Identification Maintained*
	Tags/Records: Fish Products	
11	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
12	Conformance with Approved Procedures	
	HACCP Plans	
	3-502.11	Specialized Processing Methods*
13	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

8	Cross-contamination	
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	Contamination from Raw Ingredients	
9	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	Contamination from the Environment	
	3-302.11(A)	Food Protection*
10	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
	Contamination from the Consumer	
11	3-306.14(A)(B)	Returned Food and Reservice of Food*
	Disposition of Adulterated or Contaminated Food	
	3-701.11	Discarding or Reconditioning Unsafe Food*
12	Food Contact Surfaces	
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
13	4-501.114	Chemical Sanitization - temp, pH, concentration and hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
14	4-702.11	Frequency of Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
15	Proper, Adequate Handwashing	
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
16	2-301.14	When to Wash*
	Good Hygienic Practices	
	2-401.11	Eating, Drinking or Using Tobacco*
17	2-401.12	Discharges from the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
	Prevention of Contamination from Hands	
18	590.004(E)	Preventing Contamination from Employees*
	Handwash Facilities	
	Conveniently Located and Accessible	
19	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
20	Supplied with Soap and Hand Drying Devices	
	Handwashing Cleanser, Availability	
	Hand Drying Provision	

PROTECTION FROM CONTAMINATION

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			NCCO:	
			Breakfast + lunch	
			387 - total students	
			125 - lunches	
			5 lunch periods	
			3 other	
			Ser 1 Sept 2 people ✓ See + Acting	
			Alligned c- PD's	
			Temp barbed + Thermoxisto as used.	
			lunch:	
			Chickens - Dugout	
			meat and potato	
			Sliced,	
Discussion With Person in Charge:				
Corrective Action Required:			<input type="checkbox"/> No	<input type="checkbox"/> Yes
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion			
<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension			
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure			
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:			

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

14	Food or Color Additives	3-202.12	Additives*
	Protection from Unapproved Additives*	3-302.14	
15	Poisonous or Toxic Substances	7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*		
7-201.11	Separation – Storage*		
7-202.11	Restiction – Presence and Use*		
7-202.12	Conditions of Use*		
7-203.11	Toxic Containers – Prohibitions*		
7-204.11	Sanitizers, Criteria – Chemicals*		
7-204.12	Chemicals for Washing Produce, Criteria*		
7-204.14	Drying Agents, Criteria*		
7-205.11	Incidental Food Contact Lubricants*		
7-206.11	Restricted Use Pesticides, Criteria*		
7-206.12	Rodent Bait Stations*		
7-206.13	Tracking Powders, Pest Control and Monitoring*		

PROTECTION FROM CHEMICALS

16	Proper Cooking Temperatures for PHFs	3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.
	Eggs- Immediate Service 145°F 15 sec*	3-401.11(A)(2)	Communitied Fish, Meats & Game
	Animals - 155°F 15 sec. *	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	Ratites, Injected Meats - 155°F 15 sec. *	3-401.11(A)(2)	
	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *	3-401.11(C)(3)	
	Whole-muscle, Intact Beef Steaks 145°F *	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	All Other PHFs - 145°F 15 sec. *	3-401.11(A)(1)(b)	Reheating for Hot Holding
17	PHFs 165°F 15 sec. *	3-403.11(A)&(D)	
	Microwave- 165° F 2 Minute Standing Time*	3-403.11(B)	
	Commercially Processed RTE Food - 140°F*	3-403.11(C)	
	Remaining Unsliced Portions of Beef Roasts*	3-403.11(E)	
18	Proper Cooling of PHFs	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*	3-501.14(B)	

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * Effective 1/1/2001	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*
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SPECIAL REQUIREMENTS

590.009(A)-(D) in	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensils	FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:		Federal Furnace Elementary		INS:		DATE:	7.8.19	FOODBORNE ILLNESS RISK FACTORS are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.	
Address:		860 Federal Furnace Rd		Inspection by:	Marcia Lee		Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other To replace corrupt digital file		
Phone:		508 830 4360		Signature:					
Last Insp. Date:		Unknown		Received by:			Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other To replace corrupt digital file		
Purpose of Inspection:		Routine		Signature:					
Type of Establishment:		School food service		Email:			Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other To replace corrupt digital file		
License/Permit Number:		not present		Business Email:					

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, P/C	SOURCE OF FOOD Approved source for food, water, and ice; received at proper temperatures, wholesome, nondeteriorated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, P/C	Items must be properly date marking & disposition; date prepared, date frozen, date thawed. \$3-501.18, \$3-501.17	2		2					2	590.007	Mark with preparation dates and expiration dates for foods not day of receipt
3	P	POTENTIALLY HAZARDOUS FOOD potentially hazardous food means temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3	X		X				3	590.003	
4	P/C	Adequate facilities to maintain product temperature, thermometers provided	1		1					4	590.004	Provide calibrated stem thermometer for food temperatures
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	P/C	Potentially hazardous food properly thawed	2	X		X				5	590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsafe food. \$3-306.14	2	X						7	590.003	
8	P, P/C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-308.13(A)	3	X						8	590.003	
9	P, P/C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(EX)(1)(7), \$301.11(O)(1)(2)Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X		X				9	590.003	
10	P/C	In use food dispensing utensils properly stored	1	X		X				10	590.003	
11	P	EMPLOYEE HEALTH Management awareness; Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.002	
12	P, C	Proper eating, tasting, drinking. Smoking restricted. \$2-401.11, \$3-301.12	3	X		X				12	590.003	
13	C	Proper floor and floor drains are kept free of ice and water; clean uniforms, kitchen linens, and aprons, proper glove use.	1	X						13	590.002	
14	C	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	P/C	Disinfecting facilities approved design, adequately constructed, maintained, installed, located	2	X						16	590.004	
17	P/C	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present	1	X						17	590.004	Provide log sheet
18	C	Label, labeling and SI gauges are accurate. 4-501.13	1	X						18	590.004	
19	P/C	Tableware and Equipment is pre-washed, scraped, and soaked prior to cleaning.	2	X						19	590.005	
20	P	Sanitization (not water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.111, \$4-703.11, \$4-702.11, \$4-802.11, \$4-802.12, \$4-801.11(A)	3	X		X				20	590.004	
21	C	PROTECTION FROM CONTAMINATION Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X		X				21	590.003	
22	P, P/C	Food-contact surfaces of utensils & equipment clean. \$3-602.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
25	P, Pt, C	Single service articles are from an approved source, are stored, handled, dispensed, used and discarded in a manner that prevents contamination.	1	X						25	590.004	
26	Pt, C	No re-use of single service containers for food or chemical storage.	1	X						26	590.004	
ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CS <td>R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td></td>	R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td>	ITEM	Code <td>COMMENTS</td>	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X						27	590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie. septic tanks).	3	X						28	590.005	
ITEM	Photograph	PLUMBING	WT	IN	OUT	N/O	N/A	CS <td>R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td></td>	R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td>	ITEM	Code <td>COMMENTS</td>	COMMENTS
29	C	Location, installation, maintenance (no dripping faucets, leaking pipes, improperly working air).	1	X						29	590.005	COMMENTS
30	P, Pt	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30	590.005	
31	Pt	Adequate handwashing facilities, easily accessible, designed. Installed §2-202.12	3		3					31	590.005	
32	Pt, C	Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590.006 590.005	Only one hand wash sink in the dishwash room for the entire operation.
ITEM	Photograph	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	CS <td>R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td></td>	R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td>	ITEM	Code <td>COMMENTS</td>	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33	590.005	
34	Pt, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents, etc. No evidence of insects present.	3		3					35	590.006	Evidence of mice in the office droppings noted.
ITEM	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	CS <td>R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td></td>	R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td>	ITEM	Code <td>COMMENTS</td>	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drains as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36	590.006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37	590.006	Seal holes in ceiling around pipes that may provide access to mice.
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shielder, good types.	1	X						38	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1					39	590.004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40	590.004	Hood not tagged with date of cleaning
41	P, Pt, C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Delugeants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials §2-202.12, §2-203.11, §2-101.11, §2-201.11	3	X						41	590.007	
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance	1	X						42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590.004	
44	C	Solid items properly stored.	1	X						44	590.004	
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	CS <td>R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td></td>	R <td>ITEM</td> <td>Code <td>COMMENTS</td> </td>	ITEM	Code <td>COMMENTS</td>	COMMENTS
45	C	Continued Food Protection Manager, §2-102.12(A)	3	X						45	590.002 C	
46	P, Pt	PMC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties, §2-103.11	3	X						46	590.002 590.007 A G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered. §3-601.11	3				X			590 003	
ITEM	Photograph	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
48	P	Food additives approved and properly used. §3-202.12	2				X			590 003	
ITEM	Photograph	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. §4-402.11	2	X						49 590 004	
50	P/C	Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated	1	X						50 590 004	
51	P	Unwashed Shellfish Tanks maintained, tested, and logs kept	1	X						51 590 004	
ITEM	Photograph	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
52	P/C	Procedures for responding to vomiting & diarrheal events. §2-501.11	1							52 590 002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted. §3-603.11	1	X						53 590 003	
ITEM	Photograph	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
54	P,P/C	Required records available: shellstock tags, parasite destruction time as a Public Health Control, required logs. §3-201.12, §3-402.11, §3-402.12, §3-502.18	3	X						54 590 003	
55	P	Control logs with vermicore specialized process/HACCP. §8-108.12, §3-502.14	2	X						55 590 00801	
ITEM	Photograph	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
M01		Water Quality and Supply Records, grease trap cleaning record, air/su system cleaning records and tags current, Fire extinguisher tags current		X						590 011(A)	
M02		Employee Training Records		X						590 011(A)	
P1504		Temperature Control Records		X						590 011(A)	
P1502		Equipment Monitoring and Maintenance Records		X						590 011(A)	
		Calibration Records		X						590 011(A)	
		Sanitization Records		X						590 011(A)	
		Required Logs, Time as a Public Health Control, Receiving Temperature, Parasite Destruction		X						590 008	
		Post-control records		X						590 008	
		Variance request and approval, Time as a Public Health Control Procedure		X						590 008	
		Inspection records (e.g., incoming product, facility, production area)		X						590 003(A)	
ITEM	Photograph	RECORD CHECKLIST	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
		Water quality and supply records, grease trap cleaning record, air/su system cleaning records and tags current, Fire extinguisher tags current		X						590 011(A)	
		Employee training records		X						590 011(A)	
		Temperature control records		X						590 011(A)	
		Equipment monitoring and maintenance records		X						590 011(A)	
		Calibration records		X						590 011(A)	
		Sanitization records		X						590 011(A)	
		Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction		X						590 008	
		Post-control records		X						590 008	
		Variance request and approval, Time as a Public Health Control Procedure		X						590 008	
		Inspection records (e.g., incoming product, facility, production area)		X						590 003(A)	
ITEMS OBSERVED											
In Red		Risk Factors Observed (Priority) pts. Deducted									
In Blue		Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted									
		Total Non-Compliant Observations total points deducted									
		SCORE: 89									
		Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.									
		IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation									

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Heedles Elementary	INS:	1:30	DATE:	5:17 20	FOODBORNE ILLNESS RISK FACTORS
Address:	258 Standish Ave	Inspection by:	Marcia Lee			Identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other
Phone:	508.830.4340	Signature:				
Last Insp. date:	unknown	Received by:				
Purpose of inspection:	routine	Signature:				
Type of Establishment:	School	Email:				
License/Permit Number:		Business Email:				

ITEM	PHOTOGRAPHS	SOURCE OF FOOD	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, P/C	Approved source for food, water, and ice, received at proper temperatures, wholesome, nonadulterated, in good condition, records available, §3-201.11, §3-202.15	3	X						1	590.003(A)	
2	P, P/C	Items must be properly date marking & disposition, date prepared, date frozen, date opened, & expiration date §3-501.18, §3-501.17	2	X						2	590.007	

ITEM	PHOTOGRAPHS	FOOD PROTECTION	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food must maintain requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation §3-401.11, §3-501.14, §3-403.11, §3-501.16, §3-501.19	3	X						3	590.003	
4	P/C	Adequate facilities to maintain product temperature, thermometers provided	3		3					4	590.004	insufficient cold holding.
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	P/C	Potentially hazardous food properly thawed	2	X						6		
7	P	Proper disposition of returned, previously served, reconditioned, and unsafe food, §3-306.14	2	X						7	590.003	
8	P, P/C	Food protected during storage, preparation, display, service & transportation, Food containers stored off floor, Washing fruits and vegetables, §3-302.11, §3-304.11, §3-304.19(A), §3-306.13(A)	3	X						8		
9	P, P/C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed, §3-301.11(E)(1)-(7), §301.11(D)(1)(2)Good hygienic practices, proper handwashing and glove changing observed §2-301.11, §2-301.12, §2-301.14	3	X						9	590.003	
10	P/C	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	PHOTOGRAPHS	EMPLOYEE HEALTH	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness, Proper use of reporting, proper restriction & exclusion for reportable diseases, §2-201.11, §2-201.12, §2-201.13 No discharge from eyes, nose, or mouth observed §2-401.12	3	X						11	590.002	
12	P/C	Proper eating, tasting, drinking, Smoking restricted §2-401.11, §3-301.12	3	X						12	590.003	
13	C	Employees and food handlers are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1	X						13	590.002	

ITEM	PHOTOGRAPHS	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	P/C	Disinfecting facilities approved design, adequately constructed, maintained, installed, labeled	2	X						16	590.004	
17	P/C	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present, Temperature and pH calibrators are accurate 4-501.11(3)	1	X						17	590.004	
18	C	Tableware and Equipment is pre-flushed, scraped and soaked prior to cleaning.	1	X	1					18	590.004	keep log sheet for dishwasher and chemical sanitizer.
19	P/C	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization (rise (hot water - chemical), Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils §4-501.11-115, §4-703.11, §4-702.11, §4-802.12, §4-802.12, §4-801.11(A)	3	X						20	590.004	

ITEM	PHOTOGRAPHS	PROTECTION FROM CONTAMINATION	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X						21	590.003	
22	P, P/C	Food-contact surfaces of utensils & equipment clean, §4-602.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
25	P, P, C	Single service articles are from an approved source, are stored, handled, dispensed, used and cleaned in a manner that prevents contamination.	1	x						25 590.004	
26	P, C	No re-use of single service containers for food or chemical storage	1	x						26 590.004	
ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CS <th>R</th> <th>ITEM Code</th> <th>COMMENTS</th>	R	ITEM Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations in the facility.	3	x						27 590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie 301.100.13)	3	x						28 590.005	
ITEM	Photograph	PLUMBING	WT	IN	OUT	N/O	N/A	CS <th>R</th> <th>ITEM Code</th> <th>COMMENTS</th>	R	ITEM Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pit plumbing installed preventing cross connection, back siphonage, backflow).	2	x	1					29 590.005	needs grease trap properly installed.
30	P, P, C	Adequate handwashing facilities, easily accessible, designed, installed §2-202.12	3	x						30 590.005	
31	P, C	Tolerant facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser, hand-drying devices, cleaned covered sanitary disposal receptacle, handwash signs present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to enforce contamination and are adequately separated from food processing and storage areas	3	x						31 590.005	
32	P, C	Food facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser, hand-drying devices, cleaned covered sanitary disposal receptacle, handwash signs present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to enforce contamination and are adequately separated from food processing and storage areas	2	x						32 590.006 590.005	
ITEM	Photograph	AGILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	CS <th>R</th> <th>ITEM Code</th> <th>COMMENTS</th>	R	ITEM Code	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number, heat proof, insect/rodent proof, lined with plastic for proper, clean	2	x						33 590.005	
34	P, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	x						34 590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present	3	x						35 590.006	
ITEM	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	CS <th>R</th> <th>ITEM Code</th> <th>COMMENTS</th>	R	ITEM Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall, juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed	1	x						36 590.006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed	1	x						37 590.006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs	1	x						38 590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances	1	x						39 590.004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	x						40 590.004	
41	P, P, C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Disinfectants, sanitizers, and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from new materials. §2-202.12, §2-203.11, §2-101.11, §2-201.11	1	x						41 590.007	
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance	1	x						42 590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	x						43 590.004	
44	C	Solid floors properly stored	1	x						44 590.004	
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	CS <th>R</th> <th>ITEM Code</th> <th>COMMENTS</th>	R	ITEM Code	COMMENTS
45	C	Certified Food Protection Manager, §2-102.12(A)	3	x						45 590.002 C	
46	P, P, C	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3	x						46 590.002 590.002 A, G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasturized foods used; prohibited foods not offered. \$3-801.11	3	X						590.003	
ITEM	Photographs	FOOD/COLOR ADORNIVES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td></td>	R	ITEM Code	
48	P	Food additives approved and properly used. \$3-202.12	2	X						590.003	
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. \$4-802.11	2	X						590.004	
50	P/C	Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated	1	X						590.004	
51	P	Molecular Sieves/Tins/Tins maintained, tested, and kept dry	1	X						590.004	
ITEM	Photographs	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
52	P/F	Procedures for responding to vomiting & diarrheal events. \$2-501.11	1		1					590.002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted. \$3-603.11	1	X						590.003	
ITEM	Photographs	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td></td>	R	ITEM Code	
54	P/P/C	Acquired records available: a. shellstock tags; parasite destruction; time as a Public Health Control; required logs. \$3-203.12 \$3-402.11 \$3-402.12 \$3-202.18	3	X						590.003	
55	P	Controlled process/HACCP. \$8-108.12 \$8-302.14	2	X						590.004	
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
M01		After an Certificate		X						590.011(A)	
M02		After a Check		X						590.011(A)	
PL001		Local BOP Regulation		X						590.011(A)	
PL002		Firm is currently licensed by the regulatory authority having jurisdiction.		X						590.011(A)	
ITEM	Photographs	RECORD CHECKLIST								ITEM Code	COMMENTS
		Water quantity and supply records; grease trap cleaning record; animal system cleaning records and tags current; Fire extinguisher tags current		X							
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records		X							
		Sanitation records		X							
		Required Logs: Time as a Public Health Control; Receiving Temperature; parasite destruction		X						590.008	
		Pest control records		X							
		Variance request and approval; Time as a Public Health Control Procedure		X							
		Inspection records (e.g., incoming product, facility, production area)		X						590.003(d)	
ITEMS OBSERVED											
Risk Factors Observed (Priority) pts. Deducted											
Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted											
Total Non-Compliant Observations total points deducted											
SCORE: 94											
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation											

*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.



Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Temperatures Taken:



ADDITIONAL NOTES:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

FOOD PROTECTION MANAGEMENT

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

EMPLOYEE HEALTH

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
7		Conformance with Approved Procedures
		Labeling of Ingredients*
	590.004(J)	Labeling of Ingredients*
		Conformance with Approved Procedures
		HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

PROTECTION FROM CONTAMINATION		
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp, pH, concentration and hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

Form 734 B A.M. Sulkin Co., Boston, MA

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

14	Food or Color Additives	3-202.12	Additives*
		3-302.14	Protection from Unapproved Additives*
15		7-101.11	Poisonous or Toxic Substances
		7-101.11	Identifying Information - Original Containers*
		7-102.11	Common Name - Working Containers*
		7-201.11	Separation - Storage*
		7-202.11	Restriction - Presence and Use*
		7-202.12	Conditions of Use*
		7-203.11	Toxic Containers - Prohibitions*
		7-204.11	Sanitizers, Criteria - Chemicals*
		7-204.12	Chemicals for Washing Produce, Criteria*
		7-204.14	Drying Agents, Criteria*
		7-205.11	Incidental Food Contact Lubricants*
		7-206.11	Restricted Use Pesticides, Criteria*
		7-206.12	Rodent Bait Stations*
		7-206.13	Tracking Powders, Pest Control and Monitoring*

PROTECTION FROM CHEMICALS

16	Proper Cooking Temperatures for PHTs	3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.
		3-401.11(A)(2)	Eggs- Immediate Service 145°F 15sec*
		3-401.11(A)(2)	Communitied Fish, Meats & Game Animals - 155°F 15 sec. *
		3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
		3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.
		3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHTs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
		3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
		3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
17	Reheating for Hot Holding	3-401.11(A)(1)(b)	All Other PHTs - 145°F 15 sec. *
		3-403.11(A)&(D)	PHTs 165°F 15 sec. *
		3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
		3-403.11(C)	Commercially Processed RTE Food - 140°F*
		3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHTs	3-501.14(A)	Cooling Cooked PHTs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
		3-501.14(B)	Cooling PHTs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

19	3-501.15	Cooling Methods for PHTs	PHF Hot and Cold Holding
	3-501.16(B)	Cold PHTs Maintained at or below 41°F/45° F*	
	3-501.16(A)	Hot PHTs Maintained at or above 140°F. *	
20	3-501.16(A)	Roasts Held at or above 130°F. *	Time as a Public Health Control
	3-501.19	Time as a Public Health Control*	Variance Requirement
	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*	
	3-801.11(B)	Use of Pasteurized Eggs*	
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *	
	3-801.11(C)	Unopened Food Package Not Re-served. *	

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * Effective 1/1/2001	Pasteurized Eggs Substitute for Raw Shell Eggs*
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SPECIAL REQUIREMENTS

590.009(A)-(D) in	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensils	FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Indian Brook Elementary Address: 1161 State Rd Phone: 508-830-4379 Last Insp. Date: 12/19/17				Time In: 12:15 Time Out: 2:30 DATE: 1/28/19 Inspection by: Marcia Lee Signature: PIC Received by: Caryn Eaton Signature: Manager's Email: Ceatonc@plymouth.k12.ma.us Permit Holder: Plymouth School System Corporate Email:				Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/11/2019			
Purpose of Inspection: Routine Type of Establishment: Food Establishment (School) Risk Category: High License/Permit Number: Food Establishment 438 Milk 439											
ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
1		Approved source for food, water and ice, wholesome, non adulterated	3	X							
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration.								Dates are for expiration to ensure oldest products used first. Foods once prepared must have preparation date and expiration date labels for RTE foods. If frozen mark date frozen and date thawed in addition to preparation date with new expiration date from thaw date of 7 days.	
			1	X							
ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.								Squid was tested at an internal temperature of 52.5F, there are no cold holding units in the school. The school uses reusable ice cube packs placed under a metal insert on the hot holding line to maintain cold temperature but it is not provide sufficient surface temperature to keep foods at required temperatures. Discussed making salad and holding in a cold reach in to maintain temperatures.	
4		Adequate facilities to maintain product temperature, thermometers provided	3		3					No ice machine, no cold line holding unit, freezer was not maintaining food hard to the touch.	
5		Thermometers provided and accurate, properly calibrated	1	X							
6		Potentially hazardous food properly thawed.	2			X					
7		Unwrapped or potentially hazardous food not reserved	2	X						some items are on shelves without a 6" clearance off the ground.	
9		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	X							
10		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed in use food dispensing utensils properly stored	3	X							
			1	X							
ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
11		Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	X							
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	3	X							
23		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X							
ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X							
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1		1					Provide storage units for the intended use 6" clearance off the floor and with smooth, non-imperious, easily cleanable surfaces.	
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						Need thermal strips. No thermal strips for verifying the hot water sanitization process.	
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1		1						
18		Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1	X							
19		Wash and rinse water is clean, and at proper temperature	2	X						164 W 172 R but tested at 160 at plate surface	
20		Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, and/or holding time for equipment and utensils	3	X							
ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X				X		Keep wiping cloths in a sanitizer between use.	
22		Food-contact surfaces of utensils & equipment clean.	2	X							
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X							

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

24	Photographs	Proper equipment/diastils storage, handling, to prevent contamination.	2	X													
25	Photographs	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X													
26	Photographs	No re-use of single service containers for food or chemical storage.	1	X													
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS									
27	Photographs	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X													
29	Photographs	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie sump sinks).	3	X													
ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS									
29	Photographs	Location installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes).	2	X													
30	Photographs	Plumbing installed preventing cross connection, back siphonage backflow.	2	X													
31	Photographs	Adequate handwashing facilities, easily accessible, designed, installed.	3	X													
32	Photographs	Towel facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensary hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash storage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X													
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS									
33	Photographs	Sufficient covered trash receptacles present in adequate number, leak proof, fireproof/rodent proof, emptied with adequate frequency, clean.	2	X													
34	Photographs	Outside premises are free from trash, etc. Free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X													
35	Photographs	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3		3												
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS									
36	Photographs	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X													
37	Photographs	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X													
38	Photographs	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X													
39	Photographs	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X													
40	Photographs	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair. Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	1	X													
41	Photographs	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X													
42	Photographs	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X													
43	Photographs	Solid liners properly stored.	1	X													
44	Photographs		1	X													
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS									
45	Photographs	Certified Food Protection Manager	3	X													
46	Photographs	PLIC is knowledgeable and understands sanitary controls demonstrates competence.	2	X													
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS									
47	Photographs	Pastorized foods used; prohibited foods not offered.	3	X													
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS									
48	Photographs	Food additives: approved and properly used.	3				X										
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS									
49	Photographs	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products.	2	X													
50	Photographs	Instrument and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and safe, safely maintained.	1	X													

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

51	Photograph	Can confirm records for equipment, thermometer, and other services for control of hazards are accurate and adequately maintained.	1	X									
ITEM	Photograph	LICENSE	Points	IN	OUT	N/O	N/A	COS	R		COMMENTS		
52		firm is currently licensed by the regulatory authority having jurisdiction	1	X									
ITEM	Photograph	CONFORMANCE WITH APPROVED PROCEDURES (MT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R				
53		All food handlers	1		1						Have training annually but never printed		
		Employee Adhesion, PPE	1				X						
		Food trace with variance report, stored process HACCP	1				X						
		Anti-CIP	1										
		Written health policy	1										
		F.O.G. Local BOH Reg. sheet	1			X							
		Procedures for responding to vomiting & diarrheal events	1	X									

ITEM	Photograph	RECORDS	Points	IN	OUT	N/O	N/A	COS	R		COMMENTS
54		Required records available: Shrinkstock tags, parasite destruction, Time As a Public Health Control, required logs	1				X				
ITEM	Photograph	RECORD CHECKLIST									
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher logs current			1						last done in 2014
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records			X						
		Sanitation records		X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction, Employee Health records			X						
		Pest control records		X							
		Variance request and approval, Time as a Public Health Control Procedures		X							
		Inspection records (e.g., incoming product, facility, production area)		X			X				
<p>ITEMS OBSERVED</p> <p>Critical Items Observed (Primary, Primary Foundation)</p> <p>Non-Critical Items Observed (Primary Foundation, Core)</p> <p>Total Non-Compliant Observations</p> <p>Score: 87</p> <p>IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation</p>											

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health, Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

PCIS prepares pasta, nachos, rice, and send them over in hot boxes. Spoke with manager about creating a temperature receiving log for foods sent in hot or cold boxes prepared at another location.

Will need certificates for anti choking trainings posted, also post allergen training certificates, post vomiting and diarrheal event procedure, post employee sickness policy for reportable diseases.

The Massachusetts new retail food regulations are available on line, some of the new procedures can be taken right from the code.

Workers were dressed neatly and clean uniforms, observed using good hygienic practices, facility clean. Critical items are equipment issues and facility issues.

Diagram:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Manomet Elementary	In:	1:40	Out:	2:15	DATE:	5.23.19
Address:	70 Maromet Point Rd	Inspection by:	Marcia Lee				
Phone:	508-830-4380	Signature:					
Last Insp. Date:	6.19.17	Received by:					
Purpose of Inspection:	routine	Signature:					
Type of Establishment:	elementary school	Email:					
License/Permit Number:	Not posted	Business Email:					

ITEM	Photo	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, P1, C	3	x						1	590.003(A)	
2	P, P1, C	2	x						2	590.007	

ITEM	Photo	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	3		3					3	590.003	
4	P1	3							4	590.004	Food temperatures not the only cold unit were above 41F. Log does not indicate a past problem.
5	P	2	x						5	590.003	Confidential 601 Lecterfor gauge, 11/20/19, 10/24/19, 10/24/19 this is the only refrigerator in the kitchen
6	P1	2	x						6	590.003	
7	P	2	x						7	590.003	
8	P, P1, C	3	x						8	590.003	
9	P, P1, C	3	x						9	590.003	
10	P1	1	x						10	590.003	

ITEM	Photo	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	3	x						11	590.002	
12	P, C	3	x						12	590.003	
13	C	1	x						13	590.002	

ITEM	Photo	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	2	x						14	590.007	
15	C	1	x						15	590.007	
16	P1, C	2		2					16	590.004	
17	P1	1		1					17	590.004	log cheap for chemical sanitation but not filled out
18	C	1	x						18	590.004	
19	P1	2	x						19	590.005	
20	P	3	x						20	590.004	

ITEM	Photo	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	2	x						21	590.003	
22	P, P1	2	x						22	590.004	
23	C	1	x						23	590.004	
24	C	1	x						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
25	P, P/C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					25	590.004	
26	P, C	No reuse of single service containers for food or chemical storage.	1	X					26	590.004	
27	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations and	3	X					27	590.005	
28	P	Garage disposal approved. Proper disposal of waste water in approved disposal facilities (ie no sinks)	3	X					28	590.005	
29	Photograph	PLUMBING	WT	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing up	1	X					29	590.005	
30	P, P/C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X					30	590.005	
31	P/C	Adequate handwashing facilities, easily accessible, designed, installed, §2-202.12	3	X					31	590.005	
32	P/C	Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensers, hand-drying devices, cleaned, covered sanitary disposal receptacles, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X					32	590.006 590.005	
33	Photograph	FACILITY AND GROUNDS	Points	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
33	C	Stiffcoat covered fresh receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean	2	X					33	590.005	
34	P/C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled Infiltration.	2	X					34	590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents. No evidence of is present.	3	X					35	590.006	
36	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors grouted with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X					36	590.005	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X					37	590.005	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shielded bulbs.	1	X					38	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1				39	590.004	no tag on hood.
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X					40	590.004	
41	P, P/C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Deodorants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separately from raw materials. §2-202.12, §2-203.11, §2-201.11, §2-201.11	3	X					41	590.007	spray bottle with pink solution not labeled to identify content tested and no active sanitizer with found present
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance	1	X					42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X					43	590.004	
44	C	Solids liners properly stored.	1	X					44	590.004	
45	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
45	C	Certified Food Protection Manager, §2-102.16(a)	3	X					45	590.002 C	Karla Sheehan 15509310 exp. 8.24.22
46	P, P/C	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3	X					46	590.007 590.002 A G	

[illegible]

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Was escorted by maintenance, worker had just left, no meals were present a time of inspection. Will return during lunch to observe and temp food.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Mount Pleasant Elementary	Int:	9:30	Out:	10:00	DATE:	5/17/19
Address:		Inspection by:					
Phone:		Signature:					
Last Insp. Date:	unknown	Received by:					
Purpose of inspection:	routine	Signature:					
Type of Establishment:	School	Email:					
License/Permit Number:	none	Business Email:					

Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.

Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, P/C	Approved source for food, water and ice received at proper temperature, wholesome, refrigerated. In good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, P/C	Items must be properly date marking & disposition date prepared, date frozen, date thawed. \$3-301.18, \$3-301.17	2	X						2	590.007	

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Essentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3							3	590.003	
4	P/C	Adequate facilities to maintain product temperature, thermometers provided	1	X						4	590.004	
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	P/C	Potentially hazardous food properly thawed.	2	X						6		
7	P	Proper disposition of returned, previously served, refrigerated, and unsafe food. \$3-306.14, \$3-306.15(A)	2	X						7	590.003	
B	P, P/C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3	X						8		
9	P, P/C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternative method properly followed. \$3-301.11(E)(1)(7), \$301.11(D)(1)(2) Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X						9	590.003	
10	P/C	Use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness: Proper use of reporting, proper restriction & exclusion for reportable disease. \$2-201.11, \$2-201.12, \$2-201.13 No disclosure from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.002	
12	P/C	Proper eating, bathing, drinking, Smoking restricted. \$2-401.11, \$3-301.12	3	X						12	590.003	
13	C	Proper hair & nail restrictions are worn correctly, clean uniforms, NIOSH whites, and aprons, proper glove use.	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	P/C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						16	590.004	
17	P/C	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and pH logs are accurate. 4-501.113	1	X						17	590.004	
18	C	Tableware and equipment is pre-washed, scraped, and soaked prior to cleaning.	1	X						18	590.004	
19	P/C	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization (not water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.111-113, \$4-503.11, \$4-502.11, \$4-502.12, \$4-502.12, \$4-501.11(A)	3	X						20	590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution	2	X						21	590.003	
22	P, P/C	Food-contact surfaces of utensils & equipment clean. \$4-602.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	PHOTOGRAPHS	PROTECTION FROM CONTAMINATION	POINTS	IN	OUT	N/O	N/A	CO5	R	ITEM	Code	COMMENTS
25	P, P, C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590 004	
26	P, C	No re-use of single service containers for food or chemical storage.	1	X						26	590 004	
27	P	WATER SUPPLY & DISPOSAL Water supply is from an approved source and water supply is sufficient for the operations when service disposal approved. Proper disposal of waste water in approved disposal facilities (ie no sink).	3	X						27	590 005	
28	P		3	X						28	590 005	
29	C	PLUMBING Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pipes).	1	X						29	590 005	COMMENTS
30	P, P, C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30	590 005	
31	P, C	Adequate handwashing facilities, easily accessible, designed, installed. §5-202.12	3	X						31	590 005	
32	P, C	Toilet facilities properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signs present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590 006 590 005	
33	C	FACILITY AND GROUNDS 3. Facility covered trash receptacles present in adequate number, leak proof, lined/rodent proof, emptied with adequate frequency, clean.	2	X						33	590 005	
34	P, C	Outside premises are free from trash, etc. Free of handtraps, breeding places for rodents, insects, and other pests. Outside areas (pools, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590 006	
35	C	Doors, windows, and other openings are provided to eliminate entry by insects, rodents/pests; no evidence of pests present.	3	X						35	590 006	
36	C	FLOORS, WALLS & CEILINGS Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36	590 006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37	590 006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shelter, flood bulbs.	1	X						38	590 006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X						39	590 004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40	590 004	
41	P, P, C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Disinfectants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separately from raw materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	3	X						41	590 007	
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance	1	X						42	590 006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590 004	
44	C	Sorted items properly stored.	1	X						44	590 004	
45	C	RESPONSIBLE PERSON IN CHARGE Certified Food Protection Manager. §5-102.12(A)	3	X						45	590 002 C	
46	P, P, C	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3	X						46	590 002 590 007 A-G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
47	P	Pasteurized foods used; prohibited foods not offered. \$3-601.11	3	X						47	\$50.003	
ITEM	Photograph	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
48	P	Food additives approved and properly used. \$3-302.12	2	X						48	\$50.003	
ITEM	Photograph	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food. \$3-602.11	2	X						49	\$50.004	
50	P/C	Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						50	\$50.004	
51	P	Mutislan Shellfish Tanks maintained, tested, and logs kept.	1	X						51	\$50.004	
ITEM	Photograph	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
52	P	Procedures for responding to vomiting & diarrheal events. \$2-501.11	1	X						52	\$50.002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
53	P/C	Consumer Advisory Posted. \$3-603.11	1	X						53	\$50.003	
ITEM	Photograph	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
54	P, P/C	Required records available; shellstock tags; parasite destruction; Time as a Public Health Control required logs. \$3-301.12, \$3-402.11, \$3-402.12, \$3-202.18	3	X						54	\$50.003	
55	P	Com. license with wing. \$3-101.11, \$3-101.12, \$3-101.13, \$3-101.14	2	X						55	\$50.008(A)	
ITEM	Photograph	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
M01		Allergen Certificate	X							590.011(A)		
M02		Anti-Choking	X							590.011(A)		
PV01		C.O.G. Local BOH Regulation	X							local		
PV02		Firm is currently licensed by the regulatory authority having jurisdiction.	X							local		
ITEM	Photograph	RECORD CHECKLIST	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
		Water quality and supply records, grease trap cleaning record, animal system cleaning records and logs current. Fire extinguisher tags current	X									
		Employee training records	X									
		Temperature coded records	X									
		Equipment monitoring and maintenance records	X									
		Calibration records	X									
		Sanitation records	X									
		Required logs: Time as a Public Health Control, Receiving Temperature, parasite destruction	X							590.008		
		Pest control records	X									
		Variance request and approval. Time as a Public Health Control Procedure	X									
		Inspection records (e.g., licensing product, facility, production area)	X							590.003(d)		
ITEMS OBSERVED												
In Red												
Risk Factors Observed (Priority) pis. Deducted												
In Blue												
Good Retail Practices Observed (Priority Foundation, Core) pis. Deducted												
Total Non-Compliant Observations total points deducted												
SCORE: 100												
IN= In Compliance												
OUT= Out of Compliance												
N/O= Not Observed												
N/A= Not Applicable												
COS= Corrected on Sight												
R= Repeat Violation												

*Violations cited must be corrected within the time frames in section B-405.11 or in dates otherwise written in the report.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Not operational, in process of demolition. No longer a school.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

FOOD PROTECTION MANAGEMENT

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

EMPLOYEE HEALTH

4	590.004(A-B)	Compliance with Food Law*
	Food and Water From Regulated Sources	
3-201.12	Food in a Hermetically Sealed Container*	
3-201.13	Fluid Milk and Milk Products*	
3-202.13	Shell Eggs*	
3-202.14	Eggs and Milk Products, Pasteurized*	
3-202.16	Ice Made From Potable Drinking Water*	
5-101.11	Drinking Water from an Approved System*	
590.006(A)	Bottled Drinking Water*	
590.006(B)	Water Meets Standards in 310 CMR 22.0*	
	Shellfish and Fish from an Approved Source	
3-201.14	Fish and Recreationally Caught Molluscan Shellfish*	
3-201.15	Molluscan Shellfish from NSSP Listed Sources*	
	Game and Wild Mushrooms Approved by Regulatory Authority	
3-202.18	Shellstock Identification Present*	
590.004(C)	Wild Mushrooms*	
3-201.17	Game Animals*	
5	Receiving/Condition	
3-202.11	PHRs Received at Proper Temperatures*	
3-202.15	Package Integrity*	
3-101.11	Food Safe and Unadulterated*	
6	Tags/Records: Shellstock	
3-202.18	Shellstock Identification*	
3-203.12	Shellstock Identification Maintained*	
	Tags/Records: Fish Products	
3-402.11	Parasite Destruction*	
3-402.12	Records, Creation and Retention*	
590.004(J)	Labeling of Ingredients*	
7	Conformance with Approved Procedures	
	HACCP Plans	
3-502.11	Specialized Processing Methods*	
3-502.12	Reduced oxygen packaging, criteria*	
8-103.12	Conformance with Approved Procedures*	

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

PROTECTION FROM CONTAMINATION

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	Contamination from the Environment	
3-302.11(A)	Food Protection*	
3-302.15	Washing Fruits and Vegetables*	
3-304.11	Food Contact with Equipment and Utensils*	
	Contamination from the Consumer	
3-306.14(A)(B)	Returned Food and Reservice of Food*	
	Food	
3-701.11	Discarding or Reconditioning Unsafe Food*	
9	Food Contact Surfaces	
4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*	
4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*	
4-501.114	Chemical Sanitization - Temp, pH, concentration and hardness*	
4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*	
4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*	
4-702.11	Frequency of Sanitation of Utensils and Food Contact Surfaces of Equipment*	
4-703.11	Methods of Sanitization - Hot Water and Chemical*	
10	Proper, Adequate Handwashing	
2-301.11	Clean Condition - Hands and Arms*	
2-301.12	Cleaning Procedure*	
2-301.14	When to Wash*	
11	Good Hygienic Practices	
2-401.11	Eating, Drinking or Using Tobacco*	
2-401.12	Discharges from the Eyes, Nose and Mouth*	
3-301.12	Preventing Contamination When Tasting*	
12	Prevention of Contamination from Hands	
590.004(B)	Preventing Contamination from Employees*	
13	Handwash Facilities	
	Conveniently Located and Accessible	
5-203.11	Numbers and Capacities*	
5-204.11	Location and Placement*	
5-205.11	Accessibility, Operation and Maintenance	
	Supplied with Soap and Hand Drying Devices	
6-301.11	Handwashing Cleanser, Availability	
6-301.12	Hand Drying Provision	

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Nathanial Weston</i>		Address <i>10 Lincoln Street</i>		Telephone <i>508-830-4320</i>		Owner <i>Joan & Lynette</i>		Person in Charge (PIC) <i>Joan Weston</i>		Inspector <i>Joan Weston</i>	
Date <i>2/19/17</i>	Risk Level <i>Low</i>	HACCP Y/N <i>Y</i>		Time In: _____ Out: _____		Permit No. <i>Bed & Breakfast</i>		Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast			
Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection Date: _____		Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other									

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.


Non-compliance with:
Anti-choking 590.009 (E)
Tobacco 590.009 (F)
Allergen Awareness 590.009 (G)

- FOOD PROTECTION MANAGEMENT
- ☐ 1. PIC Assigned / Knowledgeable / Duties
- EMPLOYEE HEALTH
- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE
- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION
- ☐ 8. Separation/Segregation/Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue

Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

- | | | | |
|--|--|--|--|
| 23. Management and Personnel (FC-2)(590.003) | | | |
| 24. Food and Food Protection (FC-3)(590.004) | | | |
| 25. Equipment and Utensils (FC-4)(590.005) | | | |
| 26. Water, Plumbing and Waste (FC-5)(590.006) | | | |
| 27. Physical Facility (FC-6)(590.007) | | | |
| 28. Poisonous or Toxic Materials (FC-7)(590.008) | | | |
| 29. Special Requirements (590.009) | | | |
| 30. Other | | | |

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

CONSUMER ADVISORY
☐ 22. Posting of Consumer Advisories

- PROTECTION FROM CHEMICALS
- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities
- ☐ 14. Approved Food or Color Additives
- ☐ 15. Toxic Chemicals
- TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
- ☐ 16. Cooking Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control
- REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
- ☐ 21. Food and Food Preparation for HSP

Inspector's Signature <i>Joan Weston</i>	Print: <i>Joan Weston</i>
PIC's Signature <i>Joan Weston</i>	Print: <i>Joan Weston</i>

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

FOOD PROTECTION MANAGEMENT

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
	3-201.14	Fish and Shellfish from an Approved Source
	3-201.15	Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures / HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

PROTECTION FROM CONTAMINATION

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reserve of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp, pH, concentration and hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
12	3-301.12	Preventing Contamination When Tasting*
	590.004(E)	Prevention of Contamination from Hands
		Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

Establishment Name: TOWN OR CITY OF Plymouth Date: 12/19/17 Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION, DEFENSE, OR CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			Notes:	
			592 Students	
			Breakfast + lunch ↓ 10 Savg 223-319 ↓ 10 lunches	
			POS Allergies Nurse made photo not w/ allergies	
			Serv 5:40 - all 3 staff ✓ Staff 3	
			lunch:	
			chicken nuggets	
			roasted potato	
			salad	
			Overall business process	
Discussion With Person in Charge:				
Corrective Action Required:			<input type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> No <input type="checkbox"/> Yes
			<input type="checkbox"/> Re-inspection Scheduled <input type="checkbox"/> Emergency Suspension	
			<input type="checkbox"/> Embargo <input type="checkbox"/> Emergency Closure	
			<input type="checkbox"/> Voluntary Disposal <input type="checkbox"/> Other:	

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives	3-202.12	Additives*
		3-302.14	Protection from Unapproved Additives*
15		7-101.11	Poisonous or Toxic Substances
		7-101.11	Identifying Information – Original Containers*
		7-102.11	Common Name – Working Containers*
		7-201.11	Separation – Storage*
		7-202.11	Restriction – Presence and Use*
		7-202.12	Conditions of Use*
		7-203.11	Toxic Containers – Prohibitions*
		7-204.11	Sanitizers, Criteria – Chemicals*
		7-204.12	Chemicals for Washing Produce, Criteria*
		7-204.14	Drying Agents, Criteria*
		7-205.11	Incidental Food Contact, Lubricants*
		7-206.11	Restricted Use Pesticides, Criteria*
		7-206.12	Rodent Bait Stations*
		7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs	3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.
		3-401.11(A)(2)	Eggs- Immediate Service 145°F 15 sec*
		3-401.11(A)(2)	Commuted Fish, Meats & Game
		3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
		3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.
		3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
		3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
		3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
		3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17	Reheating for Hot Holding	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
		3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
		3-403.11(C)	Commercially Processed RTE Food - 140°F*
		3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
		3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

19	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *	3-501.15	Cooling Methods for PHFs
		3-501.16(B)	Cold PHFs Maintained at or below 41°/45° F*
		3-501.16(A)	Hot PHFs Maintained at or above 140°F. *
20	Roasts Held at or above 130°F. *	3-501.16(A)	Time as a Public Health Control
		3-501.19	Time as a Public Health Control*
		590.004(H)	Variance Requirement

21	Unpasteurized Frc-packaged Juices and Beverages with Warning Labels*	3-801.11(A)	Unpasteurized Frc-packaged Juices and Beverages with Warning Labels*
	Use of Pasteurized Eggs*	3-801.11(B)	Use of Pasteurized Eggs*
	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	Unopened Food Package Not Re-served. *	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

22	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Effective 1/1/2001</i>	3-603.11	Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Effective 1/1/2001</i>
	Pasteurized Eggs Substitute for Raw Shell Eggs*	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D) in	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.	590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Nathaniel Morton School	Ins:	1:15	Out:	2:13	DATE:	5-24-19
Address:	7 Lincoln	Inspection by:	Marcia Lee				
Phone:	508-830-4320	Signature:					
Last Insp. Date:	12.19.2017	Received by:	Mphelle McNeil				
Purpose of Inspection:	Routine	Signature:					
Type of Establishment:	Elementary School	Email:	edueed02360@MSN.COM				
License/Permit Number:	2388, 576	Business Email:					
		Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.					
		Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other					

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CO\$	R	ITEM	Code	COMMENTS
1		Approved source for food, water and ice, received at proper temperatures, wholesomeness, nonadulterated. In good condition, records available. \$3-201.11, \$3-202.15	3	X						1	590.003(A)	
2		Items must be properly date marking a disposition: date prepared, date frozen, date thawed, expiration date. \$3-201.18, \$3-201.17	2		2					2	590.007	Improper labeling, use exp. dates.

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	CO\$	R	ITEM	Code	COMMENTS
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.18, \$3-501.19	3					X		3	590.003	rapidly reheated to 165°F, instructed workers not to unplug until the food service is completed.
4		Adequate facilities to maintain product temperature, thermometers provided	1	X						4	590.004	
5		Thermometers are present, conspicuously placed, accurate, calibrated, protect	1	X						5	590.003	
6		Potentially hazardous food properly thawed.	2	X						6	590.003	no stem thermometer for taking internal food temperatures, using an oven cooking thermometer.
7		Proper disposition of returned, previously served, nonconditioned, and unsafe food \$3-306.14.	2	X						7	590.003	
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing tools and vegetable. \$3-302.11, \$3-304.11, \$3-104.15(A), \$3-306.13(A)	3	X						8	590.003	
9		No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed \$3-301.11(E)(1)-(7), \$301.11(D)(1)-(2) Good hygiene practices, proper handwashing and glove changing observed \$3-301.11, \$3-301.12, \$3-301.14	3	X						9	590.003	
10		In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	CO\$	R	ITEM	Code	COMMENTS
11		Management awareness: Proper use of reporting, proper restriction & exclusion for reportable diseases. \$3-201.11, \$3-201.12, \$3-201.13 No discharge from eyes, nose, or mouth observed. \$3-401.12	3	X						11	590.002	
12		Proper eating, tasting, drinking. Smoking restricted \$3-401.11, \$3-501.12	3		3					12	590.003	no handwashing and glove changing between handling trash and food for service
13		Proper hair and nail restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1		1					13	590.002	no hair restraints

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	CO\$	R	ITEM	Code	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						16	590.004	dishwash 160 w 178 ° temp at met 160.
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present	1		1					17	590.004	no log sheet.
18		Temperature and pressure gauges are accurate 4-501.113	1	X						18	590.004	
19		Tableware and Equipment is pre-flushed, scraped and soaked prior to cleaning.	2	X						19	590.005	
20		Wash and rinse water is clean, and at proper temperature	2							20	590.006	no setup for sanitizer for food contact surfaces. A good item is the single use sanitizer white that Ecobid stock since Ecobid is the provider for chemical products at the school

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CO\$	R	ITEM	Code	COMMENTS
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	2	X						21	590.003	
22		Food-contact surfaces of utensils & equipment clean. \$3-501.11	2	X						22	590.004	cloths rolled on counter.
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24		Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/A	CS	R	ITEM	Code	COMMENTS
25	P, P, C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					25	590.004	
26	P, C	No re-use of single service containers for food or chemical storage.	1	X					26	590.004	
ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/A	CS <td>R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td> </td>	R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td>	ITEM	Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations and	3	X					27	590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks)	3	X					28	590.005	
ITEM	Photograph	PLUMBING	WT	IN	OUT	N/A	CS <td>R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td> </td>	R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td>	ITEM	Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pip	1	X					29	590.005	COMMENTS
30	P, P, C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X					30	590.005	
31	P	Adequate handwashing facilities, easily accessible, designed. installed 59-202.12	3	X					31	590.005	
32	P, C	Toilet facilities: properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signpost present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X					32	590.006 590.005	
ITEM	Photograph	FACILITY AND GROUNDS	Points	IN	OUT	N/A	CS <td>R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td> </td>	R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td>	ITEM	Code	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X					33	590.005	
34	P, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X					34	590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X					35	590.006	
ITEM	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/A	CS <td>R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td> </td>	R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td>	ITEM	Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X					36	590.006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X					37	590.006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X					38	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances	1	X					39	590.004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X					40	590.004	
41	P, P, C	Sanitizers and disinfectants are used and stored so as to prevent contamination of food items. Disinfectants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separately from other materials. 59-202.12, 59-203.11, 59-101.11, 59-201.11	3		3				41	590.007	quaternary ammonia concentration and spray bottle exceeded 400 parts per million the paper color started dripping off the paper on another chart it exceeded 500 parts per million but is higher than that based upon the color of the strip. Workers were not given instruction on how to dilute the product for a test kit to test the concentration level
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, etc., are stored.	1	X					42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X					43	590.004	
44	C	Solid linens properly stored	1	X					44	590.004	
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/A	CS <td>R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td> </td>	R <td>ITEM</td> <td>Code</td> <td>COMMENTS</td>	ITEM	Code	COMMENTS
45	C	Certified Food Protection Manager, 59-102.12(A)	3	X					45	590.002 C	Michelle McNeill 15506903, 8.24.22, Kelley Smith 15506911, 8.24.22
46	P, P	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. 59-103.11	3		3				46	590.002 590.002 A-C	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered §3-801.11	3	X						590 003	
ITEM	Photograph	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
48	P	Food additives approved and properly used §3-202.12	2	X						590 003	
ITEM	Photograph	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food §3-203.11	2	X						49 590 004	
50	P/C	Utensils are correctly used for measuring, weighing, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated	1	X						50 590 004	
51	P	Violation Shellfish Trucks maintained, tested, and logs kept	1	X						51 590 004	
ITEM	Photograph	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
52	P	Procedures for responding to vomiting & diarrhea events §3-501.11	1	X						52 590 002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted §3-603.11	1	X						53 590 003	
ITEM	Photograph	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
54	P/P/C	Required records verifiable shellstock tags; parasite destruction time as a Public Health Control; retained by §3-203.12, §3-402.11, §3-402.12, §3-202.18	3	X						54 590 003	
55	P	Compliance with vermicelli (shellstock) process HACCP §3-103.12, §3-302.14	2	X						55 590 003A	
ITEM	Photograph	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
M01		Auto. and Certificate		X						580 011A	
M02		Auto. Certificate								590 011 (A)	
P001		P.O.C. Local Health Regulation								local	
P002		Firm is currently licensed by the regulatory authority having jurisdiction.		X						local	
ITEM	Photograph	RECORD CHECKLIST								ITEM Code	COMMENTS
		Water quality and supply records; grease trap cleaning record; animal system cleaning records and tags current; Fire extinguisher tags current		X							
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records		X							
		Sanitation records		X							
		Required Logs: Time as a Public Health Control; Receiving Temperature; parasite destruction		X						590 008	
		Pest control records		X							
		Variance request and approval; Time as a Public Health Control Procedure		X						590 003(d)	
		Inspection records (e.g., incoming product, facility, production area)		X							
ITEMS OBSERVED											
In Red											
In Blue											
Risk Factors Observed (Priority) pts. Deducted											
Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted											
Total Non-Compliant Observations total points deducted											
SCORE: 84											
Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.											
IN= In Compliance											
OUT= Out of Compliance											
N/O= Not Observed											
N/A= Not Applicable											
COS= Corrected on Sight											
R= Repeat Violation											

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Hymel Community Farmstead</i>		Address <i>117 Cory Pond Road</i>		Telephone <i>508-837-8875</i>		Owner <i>Town of Plymouth</i>		Person in Charge (PIC) <i>Brenda Crocchis</i>		Inspector <i>Karen Keane</i>	
Date <i>1/12/17</i>		Risk Level		HACCP Y/N		Time In: Out:		Permit No.		Type of Operation(s)	
<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		<input type="checkbox"/> HACCP <input type="checkbox"/> General Complaint <input type="checkbox"/> Suspect Illness <input type="checkbox"/> Pre-operation <input type="checkbox"/> Date:		<input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection		<input type="checkbox"/> Other		<input type="checkbox"/> HACCP <input type="checkbox"/> General Complaint <input type="checkbox"/> Suspect Illness <input type="checkbox"/> Pre-operation <input type="checkbox"/> Date:		<input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection	

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

Anti-choking 590.009 (E) ☐

Tobacco 590.009 (F) ☐

Allergen Awareness 590.009 (G) ☐

☐ 12. Prevention of Contamination from Hands

☐ 13. Handwash Facilities

☐ PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additives

☐ 15. Toxic Chemicals

☐ TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooking Temperatures

☐ 17. Reheating

☐ 18. Cooling

☐ 19. Hot and Cold Holding

☐ 20. Time As a Public Health Control

☐ REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

☐ CONSUMER ADVISORY
☐ 22. Posting of Consumer Advisories

Number of Violated Provisions Related
 To Foodborne Illnesses Interventions
 and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

- FOOD PROTECTION MANAGEMENT
- ☐ 1. PIC Assigned / Knowledgeable / Duties
- EMPLOYEE HEALTH
- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE
- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION
- ☐ 8. Separation/Segregation/Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

- | | | | |
|--|--|--|--|
| 23. Management and Personnel (FC-2)(590.003) | | | |
| 24. Food and Food Protection (FC-3)(590.004) | | | |
| 25. Equipment and Utensils (FC-4)(590.005) | | | |
| 26. Water, Plumbing and Waste (FC-5)(590.006) | | | |
| 27. Physical Facility (FC-6)(590.007) | | | |
| 28. Poisonous or Toxic Materials (FC-7)(590.008) | | | |
| 29. Special Requirements (590.009) | | | |
| 30. Other | | | |

Inspector's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
PIC's Signature: <i>Brenda Crocchis</i>	Print: <i>Brenda Crocchis</i>
Page <i>1</i> of <i>2</i> Pages	

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

FOOD PROTECTION MANAGEMENT

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

EMPLOYEE HEALTH

4	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving Condition
	3-202.11	PHs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification Maintained*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures
		MACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reserve of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp, pH, concentration and hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

PROTECTION FROM CONTAMINATION

Form 734 B.A.M. Sulkin Co., Boston, MA

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

14	Food or Color Additives	3-202.12	Additives*
	Protection from Unapproved Additives*	3-302.14	
15	Poisonous or Toxic Substances	7-101.11	Identifying Information – Original Containers*
	Common Name – Working Containers*	7-102.11	Separation – Storage*
	Restriction – Presence and Use*	7-202.11	Conditions of Use*
	Toxic Containers – Prohibitions*	7-203.11	Sanitizers, Criteria – Chemicals*
	Chemicals for Washing Produce, Criteria*	7-204.12	Drying Agents, Criteria*
	Incidental Food Contact Lubricants*	7-205.11	Restricted Use Pesticides, Criteria*
	Rodent Bait Stations*	7-206.12	Tracking Powders, Pest Control and Monitoring*

PROTECTION FROM CHEMICALS

16	Proper Cooking Temperatures for PPHs	3-401.11(A)(1)(2)	Eggs - 155°F 15 Sec.
	Eggs - Immediate Service 145°F 15 sec*	3-401.11(A)(2)	Communitied Fish, Meats & Game Animals - 155°F 15 sec. *
	Pork and Beef Roast - 130°F 121 min*	3-401.11(B)(1)(2)	Ratites, Injected Meats - 155°F 15 sec. *
	Poultry, Wild Game, Stuffed PPHs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	Raw Animal Foods Cooked in a Microwave 165°F *	3-401.11(A)(1)(b)	All Other PPHs - 145°F 15 sec. *
17	Reheating for Hot Holding	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
	Microwave- 165° F 2 Minute Standing Time*	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	Remaining Unsliced Portions of Beef Roasts*	3-403.11(E)	Proper Cooling of PPHs
18	Cooling Cooked PPHs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *	3-501.14(A)	Cooling PPHs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

19	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *	3-501.15	Cooling Methods for PPHs
	PHF Hot and Cold Holding	3-501.16(B)	Cold PPHs Maintained at or below 41°F/45° F*
	Hot PPHs Maintained at or above 140°F. *	3-501.16(A)	Roasts Held at or above 130°F. *
20	Time as a Public Health Control	3-501.19	Time as a Public Health Control*
	Variance Requirement	590.004(H)	

21	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	Use of Pasteurized Eggs*	3-801.11(B)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	Unopened Food Package Not Re-served. *	3-801.11(C)	

CONSUMER ADVISORY

22	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Effective 1/1/2001</i>	3-603.11	Pasteurized Eggs Substitute for Raw Shell Eggs*
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SPECIAL REQUIREMENTS

590.009(A)-(D) in	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Town of Plymouth Public Health Department
Food Establishment Inspection Form

26 Court St. Plymouth, MA 02360
Tel: 508-747-1620, Extension 10118

Name	PLTS	Address	112 Long Point Road 508 850 4450	Owner	Town of Plymouth	Person-in-Charge (PIC)	Lisa Stone	Inspector	Green Korone
Date Inspected:	7/10/17	Risk Category:	Low Med High	HACCP:	Yes No	Time In:		Time Out:	
Type of Operation(s)	Food Service	Permit Number:		Bed & Breakfast		Caterer		Temporary	
Type of Inspection	Initial	Pre-operation		Suspect Illness		General Complaint		HACCP	
Other		Other							

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN = in compliance, OUT = not observed, N/A = not applicable

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark 'X' in appropriate box for COS and/or R
COS = corrected on-site during the inspection, R = repeat violation

Compliance Status	IN	OUT	N/A
1. PIC present, demonstrates knowledge and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager present	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee, knowledgeable, responsible and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion of exposed, sick, ill employees	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures in place for responding to vomiting and diarrhea events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, toasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from nose, mouth, or open wounds sores	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hand clean and properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	IN	OUT	N/A
11. Food separated and protected and sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food-contact surfaces; cleaned and sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Proper disposition of returned, previously served, reconciliation and unsafe food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	IN	OUT	N/A
14. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Food received in good condition, safe, and unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Required records available: shellstock tags, parasite destruction	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	IN	OUT	N/A
18. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Water & ice from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22. Plant food properly cooked for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23. Approved thawing methods used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24. Thermometer provided & accurate	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25. Food properly labeled in original container	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26. Insects, rodents, & animals not present	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27. Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28. Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29. Washing fruits & vegetables	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	IN	OUT	N/A
30. Hot & cold water available; adequate pressure	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Plumbing installed; proper backflow device	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Sewage & waste water properly disposed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Toilet facility; properly constructed, supplied, & cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Garbage & refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Physical facilities installed, maintained, & cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Adequate ventilation & lighting; designated areas	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status	IN	OUT	N/A
37. Allergen Awareness (500.009(g))	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Local BOH Regulation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Anti-Choking (500.009(e))	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Other (Indicate on Observations Form)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

57. SPECIAL REQUIREMENTS/OTHER: "Check box when found to be in compliance"
 PIC'S Signature: *Lisa Stone*
 Date: *7/10/17*
 Inspector's Signature: *Green Korone*
 Date: *7/10/17*
 Follow-up Required: ☐ YES ☒ NO
 If follow-up is required, indicate follow-up date: _____
 Date Signed: _____
 PIC'S Email: _____
 PIC'S Phone: _____
 Official Order for Correction: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below by a Plymouth Public Health Department Inspector or an agent, constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If approved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within 10 calendar days of receipt of this order.

TEMPERATURE OBSERVATIONS

Item/Location	Temp (°F)	Item/Location	Temp (°F)	Item/Location	Temp (°F)
Beeper	-7	Hallway	155°		
Pink	38°				
Purple	39°				
Warm box	150°				

~~OBSERVATIONS AND/OR CORRECTIVE ACTIONS~~

Violations cited in this report must be corrected within the time frames or as stated in Section 8-405.11 of the 2013 Federal FDA Food Code

Item Number	Federal FDA Food Code Section	P = Priority Item PF = Priority Foundation Item	Brief Description of Violation
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PCIS - Title I, YMAA

Heidi's - has lunch

Camp Clark

Greenleaf \rightarrow cold curved

अथवा

nut: gain bar

History notes

and now.

7/1/21

June

Lunch -> breakfast

every other

Appa/05

milk /dax dɪl mɪlk/

Chook Jod Jod Jod

2-44

over 100

..... Above items discussed with PIC: ☐ Yes ☐ No : If no, why not:

Additional PIC discussion details:

Corrective Action Required: ☐ Yes ☐ No

☐ Voluntary Compliance ☐ Employee Restriction / Exclusion

☐ Re-inspection Scheduled ☐ Emergency Suspension

☐ Embargo ☐ Emergency Closure

☐ Voluntary Disposal ☐ Other

PIC's Signature Acknowledging Observation(s)/Corrective Action:

Inspector's Signature Acknowledging Communicating Observation(s)/Corrective Action(s):

Revised 11/2017

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH

Supervision

1	2-101.11	Assignment (P)
	590.003(A)(1)	Assignment (P)
	2-102.11(A)(B), and (C)(1),(4-16)	Demonstration (P)
2	2-103.11(A-O)	Person-in-Charge Duties (P)
	2-102.12(A)	Certified Food Protection Manager Assignment (P)
	590.003(A)(2-4)	Assignment (P)

EMPLOYEE HEALTH

3	2-102.11(C)(2), (3), AND (17)	Demonstration (P)
	2-103.11(M)	Person-in-Charge Duties (P)
	2-201.11(A)(1), (B)(C)	Responsibility of the Permit Holder, PIC, and Conditional Employees (P,P)
	590.003(C)	F2-201.11(A) Health Status-Employee Is III (P)
	590.003(F)	Responsibility of a Food Employee or Applicant to Report to the PIC (P)
	590.003(G)	Reporting by the PIC (P)
4	2-201.11(D) and (F)	Responsibility of the Permit Holder, PIC, and Conditional Employees – Responsibility of the PIC to Exclude or Restrict (P)
	2-101.12	Exclusions and Restrictions (P)
	590.003(D)	Exclusions and Restrictions (P)
	2-201.13	Removal, Adjustment, or Retention of Exclusions and Restrictions (P)
	590.003(E)	Removal or Exclusions and Restrictions (P)
5	2-501.11	Clean-up of Vomiting and Diarrheal Events (P)

GOOD HYGIENIC PRACTICES

6	2-401.11	Eating, Drinking, and Using Tobacco (P)
	3-301.12	Preventing Contamination When Tasting (P)
7	2-401.12	Discharges from the Eyes, Nose, and Mouth (P)

PREVENTING CONTAMINATION BY HANDS

8	2-301.11(A,D-E)	Clean condition – Hands and Arms (P,P,C)
	2-301.12	Cleaning Procedures (P)
	2-301.14	When to Wash (P)
	2-301.15	Where to Wash (P)
	2-301.16	Hand Antiseptics (P)
9	3-301.11(B-C)	Preventing Contamination from Hands (P,P)
	5-202.12	Handwashing Sinks, Installation (P)
	5-203.11	Handwashing Sinks – Numbers & Capacities (P)
	5-204.11	Handwashing Sinks – Location & Placement (P)
	5-205.11	Using a Handwashing Sink – Operation and Maintenance (P)
	6-301.11	Handwashing Cleanser, Availability (P)
	6-301.12	Hand Drying Provision (P)
	6-301.14	Handwashing Signage (P)

APPROVED SOURCES

11	Food obtained from an approved source	3-201.11(A) and (D)- Compliance with Food Code (P,P)
	590.004(A)	Food Prepared in a Private Home (P)
	590.004(B)	Packaged Food, Labeling (P)
	3-201.14	Fish (P)
	3-201.15	Molluscan Shellfish (P)
	3-201.16(B)	Wild Mushrooms (P)
	590.004(C)	Wild Mushrooms – Identification Required (P)
	3-201.17	Game Animals (P,C)
	3-202.13	Eggs (P)
	3-202.14	Eggs and Milk Products, Pasteurized (P)
	590.004(D)	Frozen Milk Products (P)
	3-202.110	Juice Treated – Commercially Processed (P,P)
	590.006(A)	Bottled Drinking Water (P)
12	Food received at proper temperature	3-202.11
	Food received in good condition, safe, and unadulterated	3-101.11
	Safe, Unadulterated (P)	3-202.15
14	Req'd records available: Shellstock tags, parasite destruction	3-202.18
	Shellstock Identification (P,C)	3-202.12
	Shellstock, Maintaining Identification (P)	3-402.11
	Records, Creation & Retention	3-402.12

PROTECTION FROM CONTAMINATION

15	Food separated and protected	3-302.111
	Packaging, & Segregation (P,C)	3-304.111
	Food Contact with Equipment, Utensils, and Linens (P)	3-304.15(A)
	Gloves, Use Limitation (P)	3-304.15(A)
16	Food-contact surfaces: cleaned and sanitized	4-501.111
	Manual Warewashing Equipment, Hot Water Sanitization Temperatures (P)	4-501.112
	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (P)	4-501.114
	Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration and Hardness (P,P)	4-601.11(A)
	Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (P)	4-702.11
	Before Use After Cleaning – Frequency (P)	4-703.11
	Hot Water and Chemical – Methods (P)	4-703.11
17	Proper disposition of returned, previously served, reconditioned and unsafe food	3-306.14
	Returned Food and Re-Service of Food (P)	3-701.11
	Discarding or Reconditioning Unsafe Adulterated, or Contaminated Food (P)	3-701.11
18	Proper cooking time and temperature	3-401.11
	Raw Animal Foods – Cooking (P,P)	3-401.12
	Microwave Cooking	3-401.14
	Non-Continuous Cooking of Raw Animal Foods (P,P)	3-401.14
19	Proper reheating procedures for hot holding	3-403.11
	Reheating for hot holding (P)	3-403.11
20	Proper cooling time and temperature	3-501.14
	Cooling (P)	3-501.14
21	Proper hot holding temperature	3-501.16(A)(1)
	TCS Food – Hot Holding (P)	3-501.16(A)(2)
	TCS Food – Cold Holding (P)	3-501.16(B)
	Eggs – Cold Holding (P)	3-501.16(B)
23	Proper date marking and disposition	3-501.17
	RTE TCS Food, Date Marking (P)	3-501.18
	RTE TCS Food, Disposition (P)	3-501.19
24	Time as a Public Health Control (TPHC)	590.004(H)
	TPHC – Public Health Dept. Approval Required	590.004(H)
	Consumer advisory provided for raw/undercooked food	3-603.11
	Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (P)	3-603.11
26	Pasteurized foods used; prohibited foods not offered	3-801.11(A), Pasteurized Foods, Prohibited Re-Service, and Prohibited Food (P,C)
	Food additives: approved and properly used	3-202.12
	Additives (P)	3-202.14
	Protection from Unapproved Additives (P)	3-202.14
28	Toxic substances: properly identified, stored and used	7-101.11
	Identifying Information – Original Containers (P)	7-102.11
	Common Name – Working Containers (P)	7-201.11
	Separation – Storage (P)	7-202.11
	Restriction – Presance and Use (P)	7-202.12
	Conditions of Use (P,P,C)	7-203.11
	Poisonous / Toxic Container, Prohibitions (P)	7-204.11
	Sanitizers, Criteria – Chemicals (P)	7-204.12
	Chemicals for Washing Produce, Criteria (P)	7-204.14
	Drying Agents, Criteria (P)	7-205.11
	Incidental Food Contact – Lubricants (P)	7-206.11
	Restricted Use Pesticides, Criteria (P)	7-206.12
	Rodent Bait Stations (P)	7-206.13
	Tracking Powders, Pest Control and Monitoring (P,C)	7-206.13

29	Compliance with variance / special processes / HACCP Plan
3-404.11	Thawing Juice (P, P, P)
3-502.11	Variance Requirement (P, P)
3-502.12	Reduced Oxygen Packaging Criteria (P, P)
4-204.110(B)	Molluscan Shellfish Tanks (P, P)
8-103.12	Conformance with Approved Procedures (P, P)
8-103.13	When a HACCP Plan is Required
8-103.14	Contents of a HACCP Plan (P)

SAFE FOOD AND WATER

(Items 30 – 56)

30	Pasteurized eggs used where required
3-302.13	Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes (P)
31	Water & Ice from approved source
3-202.16	Ice (P)
5-101.11	Approved System – Source (P)
590.006(B)	Standards – Quality (P)
5-102.12	Nonchilling Water (P)
5-104.12	Alternative Water Supply (P)
32	Variance obtained for specialized processing methods
8-103.11	Documentation of Proposed Variance and Justification (P)

FOOD TEMPERATURE CONTROL

33	Proper cooling methods use; adequate equipment for temperature control
3-501.11	Frozen Food (P, C)
3-501.15	Cooling Methods (P, C)
4-301.11	Cooling, Heating, and Holding Capacities, Equipment (P)
36	Thermometers provided & accurate
4-203.11	Temperature Measuring Devices, Food – Accuracy (P)
4-204.112	Temperature Measuring Devices – Functionality (P, C)
4-302.12	Food Temperature Measuring Devices, Numbers (P)
4-502.11(B)	Good Repair Calibration (P)
37	Food properly labeled; original container
3-202.17	Shucked Shellfish, Packaging & Identification (P)
3-203.11	Molluscan Shellfish, Original Container
3-302.11	Food Storage Containers Identified with Common Name of Food
590.004(I)	Standards of Identity
3-601.12	Honestly Presented
3-602.11	Food Labels (P, C)

PREVENTION OF FOOD CONTAMINATION

38	Insects, rodents, & animals not present
2-403.11	Handling Prohibitions – Animals (P)
6-202.13	Insect Control Devices, Design and Installation
6-202.15	Outer Openings, Protected
6-202.16	Exterior Walls and Roofs, Protective Barrier
6-501.111	Controlling Pests (P, C)
6-501.112	Removing Dead or Trapped Birds, Insects, Rodents and other Pests
39	Contamination prevented during food preparation, storage, and display
3-202.19	Shellstock, Condition
3-303.11	Ice Used as Exterior Coolant, Prohibited as Ingredient (P)
3-303.12	Storage or Display of Food in Contact with Water or Ice
3-304.13	Linens and Napkins – Use Limitations
3-305.11	Food Storage – Preventing Contamination from the Premises
3-305.12	Food Storage, Prohibited Areas
3-305.14	Food Preparation
3-306.11	Food Display – Preventing Contamination from Consumers (P)
3-306.12	Condiments, Protection
3-306.13(B)&(C)	Consumer Self-Service Operations (P)
6-404.11	Segregation / Location – Distressed Items (P)

40	Personnel cleanliness
2-302.11	Maintenance – Fingernails (P)
2-303.11	Prohibition – Jewelry
2-304.11	Clean Condition – Outer Clothing
2-402.11	Effectiveness – Hair Restraints
41	Wiping cloths: properly used & stored
3-304.14	Wiping Cloths, Use Limitation
4-101.16	Sponges, Use Limitation
4-901.12	Wiping Cloths, Air Drying Location
42	Washing fruits & vegetables
3-302.15	Washing Fruits and Vegetables (P)
7-204.12	Chemicals for Washing, Treating, Storage and Processing Fruits and Vegetables, Criteria (P)

PROPER USE OF UTENSILS

43	In-use utensils properly stored
3-304.12	In-use Utensils, Between-Use Storage
44	Utensils, eqpt. & linens: properly stored, dried, & handled
Section 4-8	Laundering (except 4-803.12)
Section 4-9	Protection of Clean Items (except 4-901.12, 4-902, 4-903.12, and 4-904.11)
45	Single-use / single-service articles: properly stored & used
4-502.12	Single-Service and Single-Use Articles, Required Use (P)
4-502.13	Single-Service and Single-Use Articles, Use Limitations
4-502.14	Shells, Use Limitation
4-903.11 (A) and (C)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles – Storing Storage Locations – Prohibited
46	Gloves used properly
3-304.15(B)&(D)	Gloves, Use Limitation

UTENSILS, EQUIPMENT, AND VENDING

47	Food & non-food contact surfaces cleanable, properly designed, constructed & used
3-304.16	Using Clean Tableware for Second Portions and Refills
3-304.17	Refilling Returnables
Section 4-1	Materials for Construction and Repair
Section 4-2	Design and Construction (except 4-202.18, 4-203, 4-204.11, 4-204.110(B), 4-204.112 through 4-204.119)
4-401.11	Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention – Location
4-402.11	Fixed Equipment, Spacing or Sealing – Installation
4-501.11	Good Repair and Proper Adjustment – Equipment
4-501.12	Cutting Surfaces
4-501.13	Microwave Ovens
4-502.11(A)&(C)	Good Repair and Calibration – Utensils and Temperature & Pressure Meas. Devices
4-603.11	Dry Cleaning – Methods
4-902.11	Food-Contact Surfaces – Lubricating and Reassembling
4-902.12	Equipment – Lubricating and Reassembling
48	Wetwashing facilities: installed, maintained & used; test strips
4-203.13	Pressure Measuring Devices, Mechanical
4-204.113	Wetwashing Machine, Data Plate Operation
4-204.115	Wetwashing Machine, Temperature Measuring Devices (P)
4-204.116	Manual Wetwashing Equipment, Heaters and Baskets (P)
4-204.117	Wetwashing Machines, Automatic Dispensing or Detergent and Sanitizers
4-301.12	Manual Wetwashing, Sink Compartment Requirements (P, C)
4-302.13	Temperature Measuring Devices, Manual and Mechanical Wetwashing (P)
4-302.14	Sanitizing Solution, Testing Devices (P)
Section 4-501.12 to 4-501.110	Equipment
4-501.116	Wetwashing Eqpt., Chem. San. Conc. (P)

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: PCIS Address: 172 Long Pond Road Phone: 508-930-4474 Last Insp. Date: 12/12/17		Time In: 11:00 Time Out: 12:00 DATE: 2/7/19 Inspection by: Maisha Lee Signature:		Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date:	
Purpose of Inspection: Routine Type of Establishment: Food Establishment (School) Risk Category: High License/Permit Number: Food Establishment 795 Milk 797		PIC Received by: Brenda Crowdis Signature: Managers Email: brcrowdis@plymouth.k12.ma.us Permit Holder: Plymouth School System Corporate Email: brcrowdis@plymouth.k12.ma.us		2/7/2019	
ITEM 1 2	Photographs SOURCE OF FOOD Approved source for food, water, and ice; wholesome, nonadulterated All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration	Points IN 3 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		
ITEM 3 4 5 6 7 8 9 10	Photographs FOOD PROTECTION Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation Adequate facilities to maintain product temperature. Thermometers provided Thermometers provided and accurate, properly calibrated Potentially hazardous food properly thawed Unwrapped or potentially hazardous food not reserved Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed In use food dispensing utensils properly stored	Points IN 3 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		
ITEM 11 12 13	Photographs EMPLOYEE HEALTH Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharges from eyes, nose, or mouth observed Proper eating, fasting, drinking. Good hygiene practices, proper handwashing and glove changing observed, smoking restricted Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	Points IN 3 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		
ITEM 14 15 16 17 18 19 20	Photographs EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located Nonfood-contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities approved design, adequately constructed, maintained, installed, located Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning Wash and rinse water is clean, and at proper temperature Sanitization time (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	Points IN 2 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		
ITEM 21 22 23 24 25 26	Photographs PROTECTION FROM CONTAMINATION Wearing cloths properly stored clean and dry or in a sanitizing solution Food-contact surfaces of utensils & equipment clean Nonfood-contact surfaces of utensils & equipment clean Proper equipment/utensils storage, handling, to prevent contamination Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination No re-use of single service containers for food or chemical storage.	Points IN 3 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		
ITEM 27 28	Photographs WATER SUPPLY & DISPOSAL Water supply is from an approved source and water supply is sufficient for the operations intended Sewage disposal approved. Proper disposal of waste water in approved disposals (ie sump tanks)	Points IN 3 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		
ITEM 29	Photographs PLUMBING	Points IN 3 OUT 0 N/O 0 N/A 0 COS 0 R	COMMENTS		

RETAIL FOOD INSPECTION FORM[illegible]

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

Procedures for responding to vomiting & diarrheal events		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
ITEM	Photographs	RECORDS		Points	IN	OUT	N/O	N/A	COS	R	COMMENTS																																																																																										
54	Required records available; shellstock tags, animal destruction Time As a Public Health Control, required logs	1	X																																																																																																		
ITEM	Photographs	RECORD CHECKLIST																																																																																																			
	Water quality and supply records, grease trap cleaning record, animal system cleaning records and tags outwrit, Fire extinguisher tags current					1																																																																																															
	Employee training records		X																																																																																																		
	Temperature control records		X																																																																																																		
	Equipment monitoring and maintenance records		X																																																																																																		
	Calibration records		X																																																																																																		
	Sanitation records		X																																																																																																		
	Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction		X																																																																																																		
	Pest control records		X																																																																																																		
	Variance request and approval, Time as a Public Health Control Procedure		X																																																																																																		
	Inspection records (e.g., hearing product, facility, production area)		X																																																																																																		
ITEMS OBSERVED																																																																																																					
Critical Items Observed (Primary, Primary Foundation)																																																																																																					
Non-Critical Items Observed (Primary Foundation, Core)																																																																																																					
Total Non-Compliant Observations																																																																																																					
Score: 92																																																																																																					
OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.																																																																																																					
Additional Notes:																																																																																																					

It was a half day and no food was being served when I previously went to inspect. I was able to look at the physical premises and used that information during today's trip. I went over my findings with the Manager and Director. Additional time from my first visit was approx 30 minutes and is not included in the time in and out from today's visit.

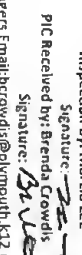

Diagrams:

Some of the work is been taken care of. Some work is outstanding and the manager will submit A work order For that work. The animal system Still has not been Taken care of However that is beyond the control of the manager As well as the removal of o

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: PCIS Address: 172 Long Pond Road Phone: 508-830-4474 Last Insp. Date: 12/12/17 Purpose of Inspection: Routine Type of Establishment: Food Establishment (School) Risk Category: High License/Permit Number: Food Establishment 795, Milk 797										Time: 9:15 Date: 10/24/19 Inspector by: Marcia Lee Signature:  PIC Received by: Brenda Crowdis Signature:  Manager's Email: brcrowdis@plymouth.k12.ma.us Permit Holder: Plymouth School System Corporate Email: pvanacth@plymouth.k12.ma.us									
ITEM	Photograph	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CS	R	Comments									
1		Approved source for food, water, and ice; wholesome, non adulterated	3	X															
ITEM	Photograph	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	CS	R	Comments									
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation	3	X		X													
4		Adequate facilities to maintain product temperature, thermometers provided	3	X															
5		Thermometers provided and accurate, properly calibrated	1	X															
6		Potentially hazardous food properly thawed	2	X		X													
7		Unwashed or potentially hazardous food not reserved	2	X															
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	X	2					Plymouth Produce is supplier say all prewashed. No veg/fruit wash									
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods. proper utensil used, or approved alternative method exposed, lubricated	3	X															
10		In use food dispensing utensils properly stored	1	X															
ITEM	Photograph	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	CS	R	Comments									
11		Management awareness within health policy prevent. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	X															
12		Proper eating, tasting, drinking. Good hygiene practices, proper handwashing and glove changing observed, smoking restricted	3	X						Has reportable food posted									
13		Proper hair and beard restaurants are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X															
ITEM	Photograph	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	CS	R	Comments									
14		Food-contact surfaces designed, constructed, maintained, installed, located																	
15		Nonfood contact surfaces designed, constructed, maintained, installed, located	1		2					Improper storage (bread trays, milk crates) used in cold units, they do not allow easy cleaning methods and do not raise food 6" off the ground. The units used are not designed for the intended use of food storage. Badly scored stained cutting boards need replacement or resurfacing.									
16		Cleaning facilities approved design, adequately constructed, maintained, installed, located	2	X						Need proper storage units in dry storage, bread trays are not approved for use.									
17		Proper chemical test kits, measuring devices for pH, thermal temps, and logs are present. Temperature and psi gauges are accurate	1	X						Logs for sanitizer									
18		Tableware and Equipment is pre-rinsed, scraped, and soaked prior to draining	1	X															
19		Wash and mise water is clean, and at proper temperature	2	X						Took 5 runs to hit 160F at the plate. Plumber is going to raise the hot water to dishwasher 5-10F today									
20		Sanitation hose (hot water - chemical). Proper sanitation of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	3	X															
ITEM	Photograph	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R	Comments									
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X				X		Numerous wiping cloths were on counters spoiled. Corrected during inspection.									
22		Food-contact surfaces of utensils & equipment clean	2	X					X	Old equipment has accumulated soils, must be cleaned or removed.									
23		Nonfood-contact surfaces of utensils & equipment clean	1	X															
24		Proper equipment/utensils storage, handling, to prevent contamination	2	X															
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination	1	X															
26		No reuse of single service containers for food or chemical storage	1		1					Reuse of numerous single service containers in the kitchen. Must use proper container.									
ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CS	R	Comments									
27		Water supply is from an approved source and water supply is sufficient for the operations intended	3	X															

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	PLUMBING	WT	IN	OUT	N/O	N/A	COS	COMMENTS
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie stop sink)	3	x					
29		Plumbing installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipes)	2	x					
30		Drainage installed preventing cross connection, back siphonage, backflow.	3	x					
31		Adequate handwashing facilities, easily accessible, designed, installed.	3	x					
32		Food facilities: properly constructed, self closing doors, features in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacles, handwash signage present. Food facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	x					
ITEM	Photograph	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	
33		Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	x					R
34		Outside premises are free from trash, etc., free of handpumps, breeding places for rodents, insects, and other pests. Outside areas (pools, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Contained incineration.	2	x					
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present	3		3				Doors to exterior are not tight closing, there is a gap at the bottom and middle with approx. 3/4" gap. Premises does have an issue with mice entry.
ITEM	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered, floors in good re. and clean. Dustless cleaning methods used as needed.	1	x					
37		Walls, ceilings, attached equipment, properly constructed, good repair, clean, wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	x					Dust attached to the ceiling tiles in need of cleaning
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	x					
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, odors, and other airborne substances.	1	x					
40		Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly vented. Dressing rooms are maintained in good physical repair.	1	x					
41		Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	3	x					
42		Premises maintained free of filth, unnecessary items and articles, cleaning maintenance equipment properly stored.	1		1				Remove all unnecessary equipment or clean and repair. Example the old proof box, mixers, dough machine.
43		Separation of maintenance rooms and equipment, laundry facilities by partition.	1						
44		Food items properly stored.	1						
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	COMMENTS
45		Certified Food Protection Manager	3	x					
46		PIC is knowledgeable and understands sanitary controls demonstrates competence	2	x					
ITEM	Photograph	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	
47		Fastidious foods used, prohibited foods not offered.	3	x					
ITEM	Photograph	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	
48		Food additives approved and properly used	3			x			
ITEM	Photograph	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	x					
50		Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and maintained.	1	x					
51		Person room equipment, thermometers, etc. either devices for control of hazards are accurate and adequately maintained.	1	x					
ITEM	Photograph	LICENSE	Points	IN	OUT	N/O	N/A	COS	COMMENTS
52		Item is currently licensed by the regulatory authority having jurisdiction.	1	x					
ITEM	Photograph	CONFORMANCE WITH APPROVED PROCEDURES (WAT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	

RETAIL FOOD INSPECTION FORM

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OFFICIAL ORDER HDR CORRECTION: based on an inspection today, the items checked indicate violations of the Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or a Food Code Auditor, is an official order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

Diagrams:

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth North High School
Address: 41 Obery St, Plymouth, MA 02360
Phone: 508-430-4400
Last Insp. Date: 12/7/2016
Purpose of Inspection: Routine
Type of Establishment: Retail Food, Milk, Food Production
Risk Category: High
License/Permit Number: milk 2156, Retail 2150, Food 814

Time In: 11:30 **Time Out:** 2:00 **DATE:** 1/16/19
Inspector: by: Marel Lee
Signature: 
PIC Received by: Lisa Stone
Signature: 
Manager's Email: lisa.stone@plymouth.k12.ma.us
Permit Holder: Plymouth School Department
Corporate Email: pryncott@plymouth.k12.ma.us

Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Types of Inspection: Routine, Reinspection, Initial, Pre-Operation, Suspect Illness, Complaint, or Other
Reinspection Date: 1/30/19

ITEM	PHOTOGRAPH	APPROVED SOURCE FOR FOOD, WATER, AND ICE, WHOLESOME, NONADULTERATED	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
1			3	X						
ITEM	PHOTOGRAPH	FOOD PROTECTION	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3	X				X		
4		Adequate facilities to maintain product temperature. Thermometers provided.	3	X						
5		Thermometers provided and accurate, properly calibrated.	1	X						
6		Potentially hazardous food properly thawed.	2	X						
7		Unwrapped or potentially hazardous food not refrozen.	2	X						
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	2	X						
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed.	3	X						Do not use a chemical vegetable rinse for fruits and vegetables
10		In use food dispensing utensils properly stored	1	X						
ITEM	PHOTOGRAPH	EMPLOYEE HEALTH	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
11		Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	3	X						
12		Proper eating, drinking. Good hygiene practices, proper handwashing and glove changing observed. Smoking restricted.	3	X						Is going to set up a hydration station, numerous beverages were on prep surfaces.
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X						
ITEM	PHOTOGRAPH	EQUIPMENT & UTENSIL DESIGN, CONSTRUCTION & INSTALLATION	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located.	2	X						
15		Nonfood contact surfaces designed, constructed, maintained, installed, located.	1	X						
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located.	2	X						
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and PSI gauges are accurate.	1	X						
18		Tableware and equipment is pre-rinsed, scraped, and soaked prior to cleaning.	1	X						
19		Wash and rinse water is clean, and at proper temperature.	2	X						
20		Sanitization time (not water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X						
ITEM	PHOTOGRAPH	PROTECTION FROM CONTAMINATION	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
21		Wiping cloths properly stored clean and dry or in a sanitizing solution.	3	X						
22		Food contact surfaces of utensils & equipment clean.	2	X						need to store properly between use. Do not use all purpose cleaner spray on prep cou
23		Nonfood contact surfaces of utensils & equipment clean.	1	X						
24		Proper equipment storage, handling to prevent contamination.	2	X						
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						
26		No reuse of single service containers for food or chemical storage.	1	X						
ITEM	PHOTOGRAPH	WATER SUPPLY & DISPOSAL	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
27		Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X						
28		Seepage disposal approved. Proper disposal of waste water in approved disposals facilities (ie mop sinks).	3	X						Patrick will have this information
ITEM	PHOTOGRAPH	PLUMBING	POINTS	IN	OUT	N/O	N/A	CO5	R	COMMENTS
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly sealing pans) -	2	X						
30		Plumbing installed preventing cross connection, back-siphonage, backflow.	3	X						
31		Adequate handwashing facilities, easily accessible, designed installed.	3	X						Spray at the dishwasher was below overflow rim. CO5

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	Points	IN	OUT	N/O	N/A	COS	COMMENTS
32	Photograph	2	X					toilet facilities: properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser; hand-drying devices, cleaned, covered; sanitary disposal receptacles, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food preparation and storage areas.
33	Photograph	2	X					
34	Photograph	2	X					
35	Photograph	3	X					
36	Photograph	1	X					
37	Photograph	1	X					
38	Photograph	1	X					
39	Photograph	1	X					
40	Photograph	1	X					
41	Photograph	1	X					
42	Photograph	3	X				X	
43	Photograph	1	X					
44	Photograph	1	X					
45	Photograph	3	X					
46	Photograph	2	X					
47	Photograph	1	X					
48	Photograph	3	X					
49	Photograph	2	X					
50	Photograph	1	X					
51	Photograph	1	X					
52	Photograph	1	X					
53	Photograph	1	X					
54	Photograph	1	X					
55	Photograph	1	X					
56	Photograph	1	X					
57	Photograph	1	X					
58	Photograph	1	X					
59	Photograph	1	X					
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61	Photograph	1	X					
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67	Photograph	1	X					
68	Photograph	1	X					
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77	Photograph	1	X					
78	Photograph	1	X					
79	Photograph	1	X					
80	Photograph	1	X					
81	Photograph	1	X					
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84	Photograph	1	X					
85	Photograph	1	X					
86	Photograph	1	X					
87	Photograph	1	X					
88	Photograph	1	X					
89	Photograph	1	X					
90	Photograph	1	X					
91	Photograph	1	X					
92	Photograph	1	X					
93	Photograph	1	X					
94	Photograph	1	X					
95	Photograph	1	X					
96	Photograph	1						

RETAIL FOOD INSPECTION FORM

[illegible]

OFFICIAL ORDER OF CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations, if aggravated by this order. You have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Food Service Director Patrick Van Cott phone number 508-830-4474
No retail store from cafeteria, a separate retail store from the school system
Games have concession and cook at the concession stand
Management does a good job at this location. We spoke about a few opportunities for improvement. Cold racks and hot racks separate, hydration station, and sanitizer control and use. Will return in 2 weeks to see corrections completed.

Additional Notes:

Diagrams

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth North High School Address: 41 Obery St, Plymouth, MA 02360 Phone: 508-830-4400 Last Insp. Date: 12/7/2015 Purpose of Inspection: Routine Type of Establishment: Retail Food, Milk, Food Production Risk Category: High License/Permit Number: milk 2165, Retail 2160, Food B-14										Time: 10:45 Time of Day: 11:45 DATE: 2/4/19 Inspector by: Marcia Lee Signature: PIC Received by: Lisa Stone Signature: Managers Email: Lisa.stone@plymouth.k12.ma.us Permit Holder: Plymouth School Department Corporate Email: pguardett@plymouth.k12.ma.us										Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date:									
ITEM 1 Photograph SOURCE OF FOOD Approved sources for food, water, and ice, wholesaling, nonrefrigerated										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 3 Photograph FOOD PROTECTION Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and final portion										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 4 Photograph Adequate facilities to maintain product temperature, thermometers provided										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 5 Photograph Thermometers provided and accurate, properly calibrated										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 6 Photograph Potentially hazardous food properly thawed										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 7 Photograph Unwrapped or potentially hazardous food not reserved										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 8 Photograph Food protected during storage, preparation, display, service & transportation, Food containers stored off floor, Washing fruits and vegetables										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 9 Photograph Handling of food and ice minimized, No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method for use followed										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 10 Photograph In use food dispensing utensils properly stored										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 11 Photograph EMPLOYEE HEALTH Management awareness, written health policy present, Proper use of reporting, proper restriction & exclusion for reportable diseases, No discharges from eyes, nose, or mouth observed										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 12 Photograph Proper eating, tasting, drinking, Good hygienic practices, proper handwashing and glove changing observed, smoking restricted										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 13 Photograph Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 14 Photograph EQUIPMENT & UTENSILS, DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 15 Photograph Nonfood-contact surfaces designed, constructed, maintained, installed, located										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 16 Photograph Dishwashing facilities approved design, adequately constructed, maintained, installed, located										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 11 Photograph Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present, Temperature and pH gauges are accurate										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 18 Photograph Tableware and Equipment is pre-flashed, scraped, and soaked prior to cleaning										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 19 Photograph Wash and rinse water is clean, and at proper temperature										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 20 Photograph Sanitization rinse (hot, water, chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 21 Photograph PROTECTION FROM CONTAMINATION Wrapping cloths properly stored clean and dry or in a sanitizing solution										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 22 Photograph Food-contact surfaces of utensils & equipment clean										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 23 Photograph Nonfood-contact surfaces of utensils & equipment clean										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 26 Photograph Proper equipment/utensils storage, handling to prevent contamination										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 25 Photograph Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 26 Photograph No re-use of single service containers for food or chemical storage										Points 1 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 27 Photograph WATER SUPPLY & DISPOSAL Water supply is from an approved source and water supply is sufficient for the operations intended										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 28 Photograph Sewage disposal approved, Proper disposal of waste water in approved disposal facilities (ie slop sinks)										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 29 Photograph PLUMBING Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pipes)										Points 2 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									
ITEM 30 Photograph Plumbing installed preventing cross connection, back siphonage, backflow										Points 3 IN 0 OUT 0 N/A 0 COS 0 R										COMMENTS									

RETAIL FOOD INSPECTION FORM[illegible]

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

54		Required records available: shelfstock tags, parasite destruction, Time As a Public Health Control, required logs									
ITEM	Photographs	RECORD CHECKLIST			1						
		Water quality and supply records, grease trap cleaning record, ansoi system cleaning records and tags current, Fire extinguisher tags current			X						no tag for ansoi system and hood cleaning. Fire department noted this in past report. Email sent to Patrick on this item.
		Employee training records			X						
		Temperature control records			X						
		Equipment monitoring and maintenance records			X						
		Calibration records			X						
		Sanitation records			X						
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction			X						
		Pest control records			X						
		Variance request and approval, Time as a Public Health Control Procedure			X						
		Inspection records (e.g., incoming product, facility, production area)			X						
ITEMS OBSERVED											
Critical Items Observed (Primary, Primary Foundation)											
Non-Critical Items Observed (Primary Foundation, Core)											
Total Non-Compliant Observations											
Score 98											
OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.											

Additional Notes:

Food Service Director Patrick Van Coot phone number 508-830-4474
 No retail store from cafeteria, a separate retail store from the school system
 Games have concession and cook at the concession stand
 All noted violations taken care of some items on order. Hood still needs tag. Great job with addressing concerns by manager and staff.

Diagrams:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Plymouth South High School		
Address	490 Long Pond Road		
Telephone	508-337-7006		
Owner	Town of Plymouth		
Person in Charge (PIC)	Kim Marie Aldes		
Inspector	Karen Kenna		
Date	12/4/17	Risk Level	
Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		
Permit No.			
Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)
 Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:
 Anti-Choking 590.009 (E)
 Tobacco 590.009 (F)
 Allergen Awareness 590.009 (G)

- FOOD PROTECTION MANAGEMENT
- ☐ 1. PIC Assigned / Knowledgeable / Duties
- EMPLOYEE HEALTH
- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE
- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION
- ☐ 8. Separation/Segregation/Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue)

Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

- | | | | |
|---|---|--|--|
| C | N | | |
| | | 23. Management and Personnel (FC-2)(590.003) | |
| | | 24. Food and Food Protection (FC-3)(590.004) | |
| | | 25. Equipment and Utensils (FC-4)(590.005) | |
| | | 26. Water, Plumbing and Waste (FC-5)(590.006) | |
| | | 27. Physical Facility (FC-6)(590.007) | |
| | | 28. Poisonous or Toxic Materials (FC-7)(590.008) | |
| | | 29. Special Requirements (590.009) | |
| | | 30. Other | |

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction. Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

CONSUMER ADVISORY
☐ 22. Posting of Consumer Advisories

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
☐ 21. Food and Food Preparation for HSP

☐ 20. Time As a Public Health Control

☐ 19. Hot and Cold Holding

☐ 18. Cooling

☐ 17. Reheating

☐ 16. Cooking Temperatures

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
☐ 15. Toxic Chemicals

☐ 14. Approved Food or Color Additives

PROTECTION FROM CHEMICALS

☐ 13. Handwash Facilities

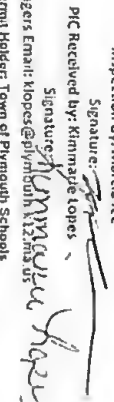
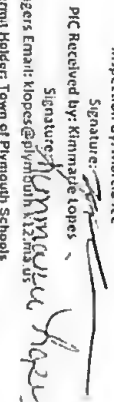
☐ 12. Prevention of Contamination from Hands

Inspector's Signature: <i>[Signature]</i>	Print: <i>Karen Kenna</i>	Page 1 of 3 Pages
PIC's Signature: <i>[Signature]</i>	Print: <i>Kim Marie Aldes</i>	

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			Notes:	
			4 lunches	
			400-440 lunches/day	
			temperatures good	
			Allergies -> POS but all allergies	
			Percent buter changed on milkmaid paper	
			Separate	
			Pasta / Sauce	
			Hamburger / Cheeseburger	
			Hamburger	
			Burgers Bites	
Discussion With Person in Charge:				
Corrective Action Required:			<input type="checkbox"/> No <input type="checkbox"/> Yes	
<input type="checkbox"/> Voluntary Compliance			<input type="checkbox"/> Employee Restriction / Exclusion	
<input type="checkbox"/> Re-inspection Scheduled			<input type="checkbox"/> Emergency Suspension	
<input type="checkbox"/> Embargo			<input type="checkbox"/> Emergency Closure	
<input type="checkbox"/> Voluntary Disposal			<input type="checkbox"/> Other:	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth South High School Address: 490 Long Pond Road Phone: 508-224-7006 Last Insp. Date: 8/30/17 Purpose of Inspection: Routine Type of Establishment: Food Establishment Risk Category: High License/Permit Number: 823 and 821 Food Establishment, Retail Food 825, Milk 823		Time for: 12:01 Time Out: 2:30 DATE: 11/22/19 Inspection by: Marcia Ilev Signature:  PIC Received by: Kimmie Lopes Signature:  Managers Email: klopes@plymouth.k12.ma.us Permit Holder: Town of Plymouth Schools Corporate Email: Praincott@plymouth.k12.ma.us		Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are critical measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-inspection, HACCP, Pre-operation, Suspect illness, Complaint, or Other Reinspection Date: 1/29/2019
ITEM 7 Photographs	SOURCE OF FOOD Approved source for food, water and ice, wholesome, nondeteriorated	Points IN 3 OUT X N/O COS R	COMMENTS	
ITEM 3 Photographs	FOOD PROTECTION Potentially hazardous food meets temperature requirements during storage, preparation, cooking, holding, display, service, and transportation	Points IN 3 OUT 3 N/O COS R	COMMENTS Foods were unable to maintain temperature because utilizing a hot holding equipment. Foods were in plastic containers placed in a metal pan on top of a thin strip of reusable ice cubes. Manager will replace with metal containers submerged into an ice bath to maintain product temperature, and rotate into cold storage to maintain temperature control during lunches. Practitioners item 57.2, turkey 60.0, chicken all out of temperature. Food was discarded and will have new product tomorrow starting with the new routine	
ITEM 4 Photographs	Adequate facilities to maintain product temperature, thermometers provided	Points IN 3 OUT X N/O COS R		
ITEM 6 Photographs	Thermometers provided and accurate, properly calibrated	Points IN 1 OUT X N/O COS R		
ITEM 6 Photographs	Potentially hazardous food properly thawed	Points IN 2 OUT X N/O COS R		
ITEM 7 Photographs	Unthawed or potentially hazardous food not refrozen	Points IN 2 OUT X N/O COS R		
ITEM 8 Photographs	Food in storage during storage, preparation, display, service, and transportation. Food containers stored off floor, wash-free, and vegetables	Points IN 2 OUT X N/O COS R	Some food products stored on the floor or on improper shelves/storage not designed for the intended use. No vegetable wash used	
ITEM 9 Photographs	Handling of food unit ice maintained. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed	Points IN 3 OUT X N/O COS R		
ITEM 10 Photographs	In use food dispensing utensils properly stored	Points IN 1 OUT X N/O COS R		
ITEM 11 Photographs	EMPLOYEE HEALTH Management awareness, written health policy, present. Proper use of reporting, proper restriction & exclusion for respiratory diseases. No discharge from eyes, nose, or mouth covered	Points IN 3 OUT X N/O COS R	COMMENTS Needs the written school policy.	
ITEM 12 Photographs	Proper hand and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons	Points IN 3 OUT X N/O COS R		
ITEM 13 Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located	Points IN 2 OUT X N/O COS R	COMMENTS Need proper damage racks to replace wood pallets in the kitchen and walk in cooler, snack bar to keep food 6" off the floor and made of a non impervious, easily cleanable, durable surface	
ITEM 15 Photographs	Nonfood-contact surfaces designed, constructed, maintained, installed, located	Points IN 1 OUT 1 N/O COS R		
ITEM 16 Photographs	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	Points IN 2 OUT X N/O COS R	need thermal strips for dishwasher.	
ITEM 17 Photographs	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	Points IN 1 OUT X N/O COS R		
ITEM 18 Photographs	Tableware and Equipment is pre-rinsed, scraped, and soaked prior to cleaning	Points IN 1 OUT X N/O COS R		
ITEM 19 Photographs	Wash and rinse water is clean, and at proper temperature	Points IN 2 OUT X N/O COS R		
ITEM 20 Photographs	Sanitization rinse (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	Points IN 3 OUT X N/O COS R	log filled out at 200 ppm but no active sanitizer present in sink or sanitizer bottles	
ITEM 21 Photographs	PROTECTION FROM CONTAMINATION Thawing utensils properly stored clean and dry, or in a sanitizing solution	Points IN 3 OUT X N/O COS R	COMMENTS	
ITEM 22 Photographs	Food-contact surfaces of utensils & equipment clean	Points IN 2 OUT X N/O COS R	Wiping cloths found on counters soiled not in sanitizer. Corrected.	
ITEM 23 Photographs	Nonfood-contact surfaces of utensils & equipment clean	Points IN 1 OUT X N/O COS R		
ITEM 24 Photographs	Proper equipment/utensils storage, handling to prevent contamination	Points IN 2 OUT X N/O COS R		

RETAIL FOOD INSPECTION FORM

[illegible]

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	LICENSE	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
52		Item is currently licensed by the regulatory authority having jurisdiction	1	X						
53	Photograph	CONFORMANCE WITH APPROVED PROCEDURES (MT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R	
		Alcohol Certificate	1	X						
		Consent to Address Postal	1							
		Compliance with variances/regulated process/HACCP	1							
		Food Truck	1	X						
		Smoke	1							
		FOOT Legal ROH Regulation	1							
		Procedures for responding to vomiting & diarrheal events	1		1					Maintenance has procedure to clean, post policy for workers.
54	Photograph	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	
		Required records available, shellstock tags, parasite destruction Time As a Public Health Control, required logs	1							COMMENTS
ITEM	Photograph	RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, anal system cleaning records and tags current, Fire extinguisher tags current								No anal system tag, no receipt for cleaning hood to roof, no grease trap record
		Employee training records	X							
		Temperature control records	X							
		Equipment monitoring and maintenance records	X							
		Calibration records	X							
		Sanitation records	X							
		Required Logs, Time As a Public Health Control, Receiving Temperature, parasite destruction								
		Pest control records								Done in house, no CPO - should have record in office of pest boxes, issues, findings.
		Variance request and approval Time As a Public Health Control Procedure								
		Inspection records (e.g. incoming product, facility, production area)	X							
<p>ITEMS OBSERVED</p> <p>Critical Items Observed (Primary, Primary Foundation)</p> <p>Non-Critical Items Observed (Primary Foundation, Core)</p> <p>Total Non-Compliant Observations</p> <p>Score: 96</p> <p>OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.</p> <p>Additional Notes:</p> <p>Spoke about the new code and where to find the exclusions so in house procedure may be written by school system. Also, about diarrheal and vomiting procedure to notify staff on what to do until the maintenance comes in to clean. Manager very knowledgeable and does a good job some items for retaining as they are people issues. Facility is very clean and well maintained. The hot holding unit is not utilized, perhaps another location might benefit from it and have a cold unit replacement.</p> <p>Diagram:</p>										

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth South High School Address: 490 Long Pond Road Phone: 508-224-7006 Last Insp. Date: 8/30/17 Purpose of Inspection: Routine Type of Establishment: Food Establishment Risk Category: High License/Permit Number: 824 and 821 Food Establishment; Retail Food 825; Milk 823		Time In: 11:00 Time Out: 11:55 DATE: 2/19 Inspector by: Marcia Lee Signature: PIC Received by: Kimberle Lopes Signature: Manager's Email: klopes@plymouth.k12.ma.us Permit Holder: Town of Plymouth Schools Corporate Email: Pannett@plymouth.k12.ma.us	
ITEM 1 Photographs Approved source for food, water, and ice; wholesome, nonadulterated	FOOD PROTECTION Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation	Points IN OUT N/O N/A COS 3 X	COMMENTS Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 1/29/2019
ITEM 3 Photographs Adequate facilities to maintain product temperature; thermometers provided	FOOD PROTECTION Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation	Points IN OUT N/O N/A COS 3 X	COMMENTS Foods were unable to maintain temperature because utilizing a hot holding equipment. Foods were in plastic containers placed in a metal pan on top of a thin strip of reusable ice cubes. Manager will replace with metal containers submerged into an ice bath to maintain product temperature, and rotate into cold storage to maintain temperature control during lunches. Proteins ham 57.7, turkey 60.0, chicken all out of temperature. Food was discarded and will have new product tomorrow starting with the new routine.
ITEM 4 Photographs Thermometers provided and accurate; properly calibrated	FOOD PROTECTION Potentially hazardous food properly thawed.	Points IN OUT N/O N/A COS 1 X	
ITEM 6 Photographs Unwrapped or potentially hazardous food not reserved	FOOD PROTECTION Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	Points IN OUT N/O N/A COS 2 X	
ITEM 8 Photographs Handling of food and ice minimized. No bare hand contact with ready-to-eat foods; proper utensils used; or approved alternate methods approved. Approved in use food dispensing utensils properly stored	FOOD PROTECTION Handling of food and ice minimized. No bare hand contact with ready-to-eat foods; proper utensils used; or approved alternate methods approved. Approved in use food dispensing utensils properly stored	Points IN OUT N/O N/A COS 2 X	Some food products stored on the floor or on improper shelves/storage not designed for the intended use. No vegetable wash used. Corrected
ITEM 10 Photographs Employee Health	EMPLOYEE HEALTH Management awareness; written health policy present; Proper use of reporting, proper restriction & exclusion for reportable illnesses. No discipline from eyes, nose, or mouth observed. Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed. Smoking restricted. Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	Points IN OUT N/O N/A COS 3 X	COMMENTS Needs the written school policy.
ITEM 11 Photographs Equipment & Utensils: Design, Construction & Installation	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, isolated	Points IN OUT N/O N/A COS 2 X	COMMENTS Need proper dunnage racks to replace wood pallets in the kitchen and walk in cooler, snack bar to keep food 6" off the floor and made of a non-imperious, easily cleanable, durable surface.
ITEM 13 Photographs Dishwashing facilities approved design; adequately constructed, maintained, installed, located	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Dishwashing facilities approved design; adequately constructed, maintained, installed, located	Points IN OUT N/O N/A COS 2 X	COMMENTS Need thermal strips for dishwasher.
ITEM 14 Photographs Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and pH gauges are accurate.	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and pH gauges are accurate.	Points IN OUT N/O N/A COS 1 X	
ITEM 15 Photographs Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	Points IN OUT N/O N/A COS 1 X	
ITEM 16 Photographs Wash and rinse water is clean, and at proper temperature	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Wash and rinse water is clean, and at proper temperature	Points IN OUT N/O N/A COS 2 X	
ITEM 17 Photographs Sanitization time (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Sanitization time (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	Points IN OUT N/O N/A COS 2 X	Log filled out at 200 ppm but no active sanitizer present in sink or sanitizer bottles. Corrected
ITEM 18 Photographs PROTECTION FROM CONTAMINATION	PROTECTION FROM CONTAMINATION Wiping cloths properly stored clean and dry or in a sanitizing solution.	Points IN OUT N/O N/A COS 3 X	COMMENTS Wiping cloths found on counters soiled not in sanitizer. Corrected.
ITEM 21 Photographs Food-contact surfaces of utensils & equipment clean.	PROTECTION FROM CONTAMINATION Food-contact surfaces of utensils & equipment clean.	Points IN OUT N/O N/A COS 2 X	
ITEM 22 Photographs Nonfood-contact surfaces of utensils & equipment clean.	PROTECTION FROM CONTAMINATION Nonfood-contact surfaces of utensils & equipment clean.	Points IN OUT N/O N/A COS 1 X	
ITEM 23 Photographs Proper equipment/utensils storage, handling to prevent contamination.	PROTECTION FROM CONTAMINATION Proper equipment/utensils storage, handling to prevent contamination.	Points IN OUT N/O N/A COS 2 X	
ITEM 24 Photographs Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	PROTECTION FROM CONTAMINATION Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	Points IN OUT N/O N/A COS 1 X	
ITEM 25 Photographs No re-use of single service containers for food or chemical storage.	PROTECTION FROM CONTAMINATION No re-use of single service containers for food or chemical storage.	Points IN OUT N/O N/A COS 1 X	
ITEM 26 Photographs No re-use of single service containers for food or chemical storage.	PROTECTION FROM CONTAMINATION No re-use of single service containers for food or chemical storage.	Points IN OUT N/O N/A COS 1 X	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	
27		Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X				R	COMMENTS
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie. sump sinks).	3	X					
ITEM	Photograph	PLUMBING	WT	IN	OUT	N/O	N/A	COS	
29		Location, installation, maintenance (ie. dripping faucets, leaking pipes, improperly wasting pipes).	2	X				R	COMMENTS
30		Plumbing installed preventing cross connection, back siphonage, backflow.	3	X					
31		Adequate handwashing facilities, easily accessible, designed, installed.	3	X					
32		Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X					
ITEM	Photograph	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	
33		Sufficient covered trash receptacles present, in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X				R	
34		Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled precipitation.	2	X					
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X					
ITEM	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Puddles, glazing, mud/cruds, used are removed.	1	X				R	COMMENTS
37		Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless clean, methods used as needed.	1	X					
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X					
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substance.	1	X					
40		Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X					
41		Resincoats and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	3	X					
42		Items maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X					
43		Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X					
44		Solid linens properly stored.	1	X					
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	
45		Certified Food Protection Manager	3	X				R	COMMENTS
46		PIC is knowledgeable and understands sanitary controls demonstrates competence.	2	X					
ITEM	Photograph	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	
47		Pasteurized foods used, prohibited foods not offered.	3	X				R	
ITEM	Photograph	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	
48		Food additives approved and properly used.	3	X				R	
ITEM	Photograph	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products.	2	X				R	COMMENTS
50		Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are properly used as equipment, instruments, and other devices for control of hazards and regulatory and adequacy maintained.	1	X					
51			1	X					
ITEM	Photograph	LICENSEURE	Points	IN	OUT	N/O	N/A	COS	
52		Form is currently licensed by the regulatory authority having jurisdiction.	1	X				R	COMMENTS
ITEM	Photograph	COMPLIANCE WITH APPROVED PROCEDURES (WIT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	
53		Allergen Certificate	1	X				R	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

Consumer Advisory Posted	1																		
Control measures with variance or failed process/HACCP	1																		
Anti-Cholera	1																		
Smoking	1																		
F.O.G. Local BOH R. 12.01.01	1																		
Procedures for responding to vomiting & diarrheal events	1																		

ITEM	Photographs	RECORDS	Points	IN	OUT	N/O	N/A	CS	R	COMMENTS
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5A	Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required logs	1								
ITEM	Photographs	RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, ansul system clearing records and tags current, Fire extinguisher tags current			1					No ansul system tag, no receipt for cleaning hood to roof, no grease trap record
		Employee training records	X							
		Temperature control records	X							
		Equipment monitoring and maintenance records	X							
		Calibration records	X							
		Sanitation records	X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction, Shellfish								Done in house, no CPO - should have record in office of pest boxes, issues, findings.
		Pest control records								
		Variance request and approval, Time as a Public Health Control Procedure								
		Inspection records (e.g. Incoming product, facility, production area)	X							

ITEMS OBSERVED
Critical Items Observed (Primary, Primary Foundation)
Non-Critical Items Observed (Primary Foundation, Core)
Total Non-Compliant Observations

IN= In Compliance
 OUT= Out of Compliance
 N/O= Not Observed
 N/A= Not Applicable
 CS= Corrected on Sight
 R= Repeat Violation

Score: 98

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

Spoke about the new code and where to find the exclusions so in house procedure may be written by school system. Also, about diarrheal and vomiting procedure to notify staff on what to do until the maintenance comes in to clean. Manager very knowledgeable and does a good job. some items for retraining as they are people issues. Facility is very clean and well maintained. The hot holding unit is not utilized, perhaps another location might benefit from it and have a cold unit replacement.

Manager wrote up Diarrheal and vomiting procedure and posted it. Dunnage racks on order. Temperature solution everything noted in proper temp at this time.

Will follow up at next routine inspection. Great controls in place!

Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Plymouth South HS (Library)		
Address	490 Long Pond Road		
Telephone	509-334-7512 x1035		
Owner	Town of Plymouth		
Person in Charge (PIC)	Kerry Leary		
Inspector	Karen Keane		
Date	12/10/17	Risk Level	
HACCP Y/N		Time In:	
Time Out:		Permit No.	
Type of Operation(s)	<input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		
Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection <input type="checkbox"/> Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

☐ Anti-Choking 590.009 (e)
☐ Tobacco 590.009 (f)
☐ Allergen Awareness 590.009 (g)

- FOOD PROTECTION MANAGEMENT
- ☐ 1. PIC Assigned / Knowledgeable / Duties
- EMPLOYEE HEALTH
- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE
- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION
- ☐ 8. Separation/Segregation/Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue

Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

- | | | |
|---|---|--|
| C | N | |
| | | 23. Management and Personnel (FC-2)(590.003) |
| | | 24. Food and Food Protection (FC-3)(590.004) |
| | | 25. Equipment and Utensils (FC-4)(590.005) |
| | | 26. Water, Plumbing and Waste (FC-5)(590.006) |
| | | 27. Physical Facility (FC-6)(590.007) |
| | | 28. Poisonous or Toxic Materials (FC-7)(590.008) |
| | | 29. Special Requirements (590.009) |
| | | 30. Other |

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

☐ 21. Food and Food Preparation for HSP

☐ 20. Time As a Public Health Control

☐ 19. Hot and Cold Holding

☐ 18. Cooling

☐ 17. Reheating

☐ 16. Cooking Temperatures

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 15. Toxic Chemicals

☐ 14. Approved Food or Color Additives

PROTECTION FROM CHEMICALS

☐ 13. Handwash Facilities

☐ 12. Prevention of Contamination from Hands

DATE OF RE-INSPECTION:

within 10 days of receipt of this order.

Inspector's Signature:	Karen Keane	Print:	Karen Keane
PIC's Signature:	Kerry Leary	Print:	Kerry Leary
Page 1 of 2 Pages			

[illegible]

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Southside Fare (South High Culinary School) Address: Lang Pond Road Phone: 508-830-1036 Last Insp. Date: Purpose of Inspection: Routine Type of Establishment: Food Establishment Risk Category: High License/Permit Number: Food Establishment, Milk, expired										Time In: 10:45 Time Out: 1:30 DATE: 1/31/19 Inspection by: Marcia Lee Signature: PIC Received by: Chef Chris O'Connor Signature: Managers Email: cocomm@plymouth.k12.ma.us Permit Holder: Corporate Email:										Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019									
ITEM 1 Photograph SOURCE OF FOOD Approved source for food, water, and ice; wholesome, nondeteriorated										Points IN OUT N/O N/A COS R 3 X 1										Make sure to label RTE with date prepared and expiration date. Foods taken from master containers/boxes must have expiration date transferred. You have the right labels used on some items make sure uniform use of them									
ITEM 2 Photograph FOOD PROTECTION All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration										Points IN OUT N/O N/A COS R 1 1										COMMENTS									
ITEM 3 Photograph EMPLOYEE HEALTH Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 4 Photograph EMPLOYEE HEALTH Adequate facilities to maintain product temperature, thermometers provided										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 5 Photograph EMPLOYEE HEALTH Thermometers provided and accurate, properly calibrated										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 6 Photograph EMPLOYEE HEALTH Potentially hazardous food properly thawed										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 7 Photograph EMPLOYEE HEALTH Unwrapped or potentially hazardous food not reserved										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 8 Photograph EMPLOYEE HEALTH Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 9 Photograph EMPLOYEE HEALTH Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 10 Photograph EMPLOYEE HEALTH In use food dispensing utensils properly stored										Points IN OUT N/O N/A COS R 1 1										COMMENTS									
ITEM 11 Photograph EMPLOYEE HEALTH Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 12 Photograph EMPLOYEE HEALTH Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 13 Photograph EMPLOYEE HEALTH Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.										Points IN OUT N/O N/A COS R 1 1										COMMENTS									
ITEM 14 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 15 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Nonfood-contact surfaces designed, constructed, maintained, installed, located										Points IN OUT N/O N/A COS R 1 X										COMMENTS									
ITEM 16 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Dishwashing facilities approved design, adequately constructed, maintained, installed, located										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 17 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and pH gauges are accurate										Points IN OUT N/O N/A COS R 1 X										COMMENTS									
ITEM 18 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Tablewares and equipment is pre-flushed, scraped, and soaked prior to cleaning										Points IN OUT N/O N/A COS R 1 X										COMMENTS									
ITEM 19 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Wash and rinse water is clean, and at proper temperature										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 20 Photograph EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION Sanitation rinse (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 21 Photograph PROTECTION FROM CONTAMINATION Wearing clothes properly stored clean and dry or in a sanitizing solution										Points IN OUT N/O N/A COS R 3 X										COMMENTS									
ITEM 22 Photograph PROTECTION FROM CONTAMINATION Food-contact surfaces of utensils & equipment clean										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 23 Photograph PROTECTION FROM CONTAMINATION Nonfood-contact surfaces of utensils & equipment clean										Points IN OUT N/O N/A COS R 1 X										COMMENTS									
ITEM 24 Photograph PROTECTION FROM CONTAMINATION Proper equipment/utensils storage, handling, to prevent contamination										Points IN OUT N/O N/A COS R 2 X										COMMENTS									
ITEM 25 Photograph PROTECTION FROM CONTAMINATION Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that										Points IN OUT N/O N/A COS R 1 X										COMMENTS									
ITEM 26 Photograph PROTECTION FROM CONTAMINATION No re-use of single service containers for food or chemical storage.										Points IN OUT N/O N/A COS R 1 X										COMMENTS									
ITEM 27 Photograph WATER SUPPLY & DISPOSAL Water supply is from an approved source and water supply is sufficient for the operations intended.										Points IN OUT N/O N/A COS R 3 X										COMMENTS									

RETAIL FOOD INSPECTION FORM[illegible]

RETAIL FOOD INSPECTION FORM

Anti-Choking
Smoking
F.O.G. Local BOH & regulation
Written health policy present
Procedures for responding to vomiting & diarrheal events

RECORDS
Required records available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs
RECORD CHECKLIST
Water quality and supply records, grease trap cleaning record, and/or system cleaning records and tags current
Exhaustive tags current
Employee training records
Temperature control records
Equipment monitoring and maintenance records
Calibration records
Sanitation records
Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction
Pest control records
Variance request and approval, Time as a Public Health Control Procedure
Inspection records (e.g. Incoming product, facility, production area)

ITEMS OBSERVED

IN = In Compliance

Critical Items Observed (Primary, Primary Foundation)

OUT= Out of Compliance

Non-Critical Items Observed (Primary Foundation, Core)

2

N/O = Not Observed

Total Non-Compliant Observations

8

N/A= Not Applicable

Score: 88

R = Repeat Violation

OFFICIAL ORDER OR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations, if aggravated by this order. You have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes: The instructors were very knowledgeable and observed giving good instruction to students. Some items noted are people items that take time for novices to adopt proper practices. As this is a culinary program for students there is an anticipated learning curve but teachers have the skills to instill proper methods in students. Over all cleanliness was good.

Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Southside Fare (South High Culinary School) Address: Long Pond Road Phone: 508-430-1036 Last Insp. Date: Purpose of Inspection: Reinspection Type of Establishment: Food Establishment Risk Category: High License/Permit Number: Food Establishment, Milk, expired				Time In: 10:45 Time Out: 1:30 Date: 2/7/2019 Inspector by: Marcia Lee Signature: PIC Received by: Chef Chris O'Connor Signature: Managers Email: cocconnor@plymouth.k12.ma.us Permit Holder: Corporate Email:				Foodborne illness risk factors, are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019			
ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
1		Approved source for food, water and ice; wholesome, nonadulterated	3	X							
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration	1	X							
ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
3		Potentially hazardous food meats: temperature requirements during storage, preparation, cooking, holding, display, cooling, and transportation	3	X							
4		Adequate facilities to maintain product temperature, thermometers provided	3	X							
5		Thermometers provided and accurate, properly calibrated.	1	X							
6		Potentially hazardous food properly thawed.	2				X				
7		Unwrapped or potentially hazardous food not reserved	2	X							
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	X							
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed	3	X							
10		In use food dispensing utensils properly stored	1	X							
ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
11		Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	X							
12		Proper eating, tasting, drinking. Good hygienic practices. Proper handwashing and glove changing observed. Smoking restricted	3	X							
13		Proper hair and beard restraints are worn correctly. Clean uniforms, kitchen whites, and aprons.	1		1					Students observed wearing jewelry including nose piercing, jewelry, need proper hair restraints	
ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X							
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X							
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X							
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1	X						need log, all items are run through dishwasher except extra large	
18		Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1				X				
19		Wash and rinse water is clean, and at proper temperature	2	X							
20		Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	3	X							
ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X							
22		Food-contact surfaces of utensils & equipment clean	2		2					Hood filters have accumulated dust	
23		Nonfood-contact surfaces of utensils & equipment clean	1	X						cooking line rear accumulated dust observed on back of cooking equipment	
24		Proper equipment/utensils storage, handling, to prevent contamination.	2	X	2						
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination	1	X							
26		No re-use of single service containers for food or chemical storage	1	X							
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
27		Water supply is from an approved source and water supply is sufficient for the operations intended	3	X							
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie stop sinks)	3	X							

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ITEM	Photographs	PLUMBING	W/T	IN	OUT	N/O	N/A	COS	R	COMMENTS
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes)	2	X						
30		Plumbing installed preventing cross connection, back siphonage, backflow	3	X						
31		Adequate handwashing facilities, easily accessible, designed, installed	3	X						
32		Toilet facilities properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispenser/hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food preparation and storage areas	2	X						
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	R	
33		Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean	2	X						
34		Outside premises are free from trash, etc. free of harborage, breeding places for rodents, insects and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled notification	2	X						
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present	3	X						
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered	1	X						
37		Floors in food room and clean. Detergents, cleaning methods used as needed	1	X						
38		Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning method used as needed	1	X						
39		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of incandescent bulbs. Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances	1	X						
40		Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair, restrooms and rodenticides are used and stored so as to prevent contamination of food items. Overexposed, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials	1	X						
41		Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, properly stored.	1	X						
42		Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						
43		Solid linens properly stored	1	X						
44										
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
45		Certified Food Protection Manager	3	X						SevSarae Susan Martin #14250078 exp. 10/6/1021; Christopher C Connor #10847031 exp 3/19/19
46		PIC is knowledgeable and understands sanitary controls demonstrates competence	2	X						
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	
47		Sanitized foods used; prohibited foods not offered	3	X						
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	R	
48		Food additives approved and properly used	3	X						
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	X						
50		Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained	1	X						
51		Thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	X						
ITEM	Photographs	LICENSE/URE	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
52		Firm is currently licensed by the regulatory authority having jurisdiction	1	X						not on premises
ITEM	Photographs	CONFIRMANCE WITH APPROVED PROCEDURES (W/T 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R	
53		Allergen Certificate	1	X						Berry Levy, #2688313 exp 12/6/2021
		Current Allergen Posted	1	X						
		Compliance with HACCP	1	X						
		Allergen	1	X						
		Smoke	1	X						
		F.O.G. Local BOH Regulation	1	X						No log posted last came Aug. 2018

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RETAIL FOOD INSPECTION FORM

FACILITY NAME: Southside Fare (South High Culinary School) Address: Long Pond Road Phone: 508-830-1036 Last Insp. Date: Purpose of Inspection: Routine Type of Establishment: Food Establishment Risk Category: High License/Permit Number: Food Establishment, Milk expired		Time In: 12:00 Time Out: 1:00 DATE: 2/14/19 Inspection by: Marcia Lee Signature: PIC Received by: Chef Chris O'Connor Signature: Managers Email: cccommor@plymouth.k12.ma.us Permit Holder: Corporate Email:		Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Type of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other Reinspection Date: 2/14/2019						
ITEM 1	Photographs	SOURCE OF FOOD	Points:	IN	OUT	N/O	N/A	COS	R	COMMENTS
2		Approved source for food, water, and ice; wholesaling, nonadulterated All foods must be stored in air tight covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration	3	X						
ITEM 3	Photographs	FOOD PROTECTION	Points:	IN	OUT	N/O	N/A	COS	R	COMMENTS
4		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and final portion	3	X						
5		Thermometers provided and accurate, properly calibrated	1	X						
6		Potentially hazardous food properly thawed	2	X			X			
7		Unwrapped or potentially hazardous food not reserved	2	X						
9		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	X						
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods. Proper utensils used, or approved alternate method properly followed	3	X						
10		In use food dispensing utensils properly stored	1	X						
ITEM 11	Photographs	EMPLOYEE HEALTH	Points:	IN	OUT	N/O	N/A	COS	R	COMMENTS
11		Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	X						
17		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	3	X						
23		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons	1							
ITEM 14	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points:	IN	OUT	N/O	N/A	COS	R	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X						
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logo are present. Temperature and psi gauges are accurate	1	X						
18		Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1							
19		Wash and rinse water is clean, and at proper temperature	2	X						
20		Sanitization (not water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, approved time for equipment and utensils	3	X						
ITEM 21	Photographs	PROTECTION FROM CONTAMINATION	Points:	IN	OUT	N/O	N/A	COS	R	COMMENTS
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X						
22		Food-contact surfaces of utensils & equipment clean	2	X						
23		Nonfood-contact surfaces of utensils & equipment clean	1	X						
24		Proper equipment/utensils storage, handling, to prevent contamination	2	X						
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination	1	X						
26		No re-use of single service containers for food or chemical storage	1	X						
ITEM 27	Photographs	WATER SUPPLY & DISPOSAL	Points:	IN	OUT	N/O	N/A	COS	R	COMMENTS
27		Water supply is from an approved source and water supply is sufficient for the operations intended	3	X						
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie stop sinks)	3	X						
ITEM 29	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	R	COMMENTS
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes)	2	X						

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30		Purifying installed preventing cross connection, back siphonage, backflow.	3	X													
31		Adequate handwashing facilities, easily accessible, designed, installed.	3	X													
32		Toilet facilities, properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food preparation and storage areas.	2	X													
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	R								
33		Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X													
34		Outside premises are free from trash, etc., free of handpockets, brooding pieces for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled collection.	2	X													
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X													
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	R								
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered, steps in good repair and clean. Dustless cleaning methods used as needed.	1	X													
37		Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X													
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X													
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, mold, or other airborne substances.	1	X													
40		Larder rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X													
41		Wet cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	3	X													
42		Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, properly stored.	1	X													
43		Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X													
44		Solid linens properly stored.	1	X													
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	R								
45		Certified Food Protection Manager	3	X													
46		PLIC is knowledgeable and understands sanitary controls demonstrates competence	2	X													
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R								
47		Pastorized foods used, prohibited foods not offered	3	X													
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	R								
48		Food additives approved and properly used	3	X													
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	R								
49		All utensils and equipment used are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	X													
50		Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained	1	X													
51		Thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	X													
ITEM	Photographs	LICENSE/URE	Points	IN	OUT	N/O	N/A	COS	R								
52		Firm is currently licensed by the regulatory authority having jurisdiction.	1	X													
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES (M1 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R								
53		Allergen Certificate	1	X													
		Consumer Advisory Posted	1	X													
		Compliance with variance/specialized process/HACCP	1	X													
		Anti-Crook	1	X													
		Smoke	1	X													
		P.O.G. Local BOH Regulation	1	X													
		Written health policy	1	X													
		Procedures for responding to vomiting & diarrhea events	1	X													

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ITEM	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
54	Photographs Required records available: Shrinkstock tags, parasite destruction, Time As a Public Health Control, required logs	1	x						
ITEM	RECORD CHECKLIST								
	Water quality and supply records, grease trap cleaning record, anal system cleaning records and logs current, Fire extinguisher logs current		x						
	Employee training records		x						
	Temperature control records			1					NEED COOKING AND COOLING LOGS, RECEIVING LOGS
	Equipment monitoring and maintenance records		x						
	Calibration records		x						need log
	Sanitation records		x						Need log
	Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction		x						Need more information
	Pest control records		x						
	Variance request and approval, Time as a Public Health Control Procedure					x			
	Inspection records (e.g., incoming product, facility, production area)		x						

ITEMS OBSERVED

Critical Items Observed (Primary, Primary Foundation)

Non-Critical Items Observed (Primary Foundation, Core)

Total Non-Compliant Observations

Score: 100

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes: The instructors were very knowledgeable and observed giving good instruction to students. Some items noted are people items that take time for novices to adopt proper practices. As this is a culinary program for students there is an anticipated learning curve but teachers have the skills to instill proper methods in students. Over all cleanliness was good.

All items corrected for reinspection

Diagrams:

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RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth South Middle School Address: Long Pond Road Phone: 508-224-7991 Last Insp. Date: 1/24/19 Purpose of Inspection: Routine Type of Est Food Establishment: Risk Category: High License/Permit Number: Food Establishment 826, Milk 827				Time In: 11:30 Time Out: 1:15 DATE: 1/24/19 Inspection by: Marda Lee Signature: PIC Received by: David Maggiani Signature: Managers Email: dmaggiani@plymouth.k12.ma.us Permit Holder: Corporate Email: ON FILE				Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other Reinspection Date: 2/17/2019			
ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
7		Approved source for food, water, and ice; wholesome, nonadulterated	3	x							
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration	1	x							
ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation. Adequate facilities to maintain product temperature, thermometers provided	3	x							
5		Thermometers provided and accurate, properly calibrated.	3	x							
5		Potentially hazardous food properly thawed.	1	x							
5		Potentially hazardous food properly thawed.	2	x							
7		Unwrapped or potentially hazardous food not reserved	2	x							
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	x						No wash used for fresh fruit and vegetables.	
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method followed	3	x							
10		In use food dispensing utensils properly stored	1	x							
ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
11		Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	x							
12		Proper eating, tasting, drinking. Good hygiene practices, proper handwashing and glove changing observed, smoking restricted	3	x							
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	x							
ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	x							
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1		1					Bare wood storage shelves need sealing. All shelves must be made of nonimpervious, easily cleanable, smooth surfaces.	
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2		2					The dishwash machine needs to have the leaking pressure relief valve replaced. Water is dripping on the floor. PSI gauge is not working.	
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1	x							
18		Tallware and equipment is pre-flushed, scraped, and soaked prior to cleaning	1	x							
19		Wash and rinse water is clean, and at proper temperature	2	x						Rinse water at 3 Bay sink is tested at 50F. For hookup of deemer system. May be installed without a plumber.	
20		Sanitization mise (not water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, or sure time for equipment and utensils	3	x							
ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS	
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	x						The dishwasher should not wipe clean wares with wiping cloth. Observed dishwasher wiping soiled hands on cloth and wiping wares.	
22		Food-contact surfaces of utensils & equipment clean.	2	x							
23		Nonfood-contact surfaces of utensils & equipment clean.	1	x							
24		Proper equipment/utensils storage, handling, to prevent contamination	2	x							
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination	1	x							
26		No re-use of single service containers for food or chemical storage.	1	x							

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ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CO5	R	COMMENTS
27		Water supply is from an approved source and water supply is sufficient for the operations intended.	3	x						
28		Sewage disposal approved. Proper disposal of waste water in approved disposal/lines (ie stop sinks)	3	x						
ITEM	Photograph	PLUMBING								
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes)	2	x						
30		Punching installed preventing cross connection, back siphonage, backflow.	3	x						
31		Adequate handwashing facilities, easily accessible, designed, installed.	3	x						
32		Toilet facilities properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser, hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	x						Handwash sinks in the dishwash room had a spray resting in the sink and a dunnage rack in front of the other. Corrected.
ITEM	Photograph	FACILITY AND GROUNDS								
33		Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, proper floor construction, proper floor covering installed, floors grouted with drained as required, floor and wall juncture covered.	2	x						
34		Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	x						
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	x						
ITEM	Photograph	FLOORS, WALLS & CEILINGS								
36		Proper floor construction, proper floor covering installed, floors grouted with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	x						
37		Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1		1					Clean walls of condensation freeze. Light shields need cleaning of mold
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	x						
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	x						
40		Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair. Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Containers, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	1	x						
41		Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	3	x						
42		Separation of maintenance rooms and equipment, laundry facilities by partition.	1	x						
43		Solid linens properly stored.	1	x						
44										
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE								
45		Certified Food Protection Manager	3	x						
46		PIC is knowledgeable and understands sanitary controls demonstrates competence	2	x						
ITEM	Photograph	HIGHLY SUSCEPTIBLE POPULATIONS								
47		Pasteurized foods used, prohibited foods not offered	3	x						
ITEM	Photograph	FOOD COLOR ADDITIVES								
48		Food additives approved and properly used	3				x			
ITEM	Photograph	EQUIPMENT AND UTENSILS								
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	x						
50		Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained	1	x						
51		Thermometers, and other devices for control of hazards are accurate and adequately maintained	1	x						
ITEM	Photograph	LICENSE/INSURE								
52		Item is currently licensed by the regulatory authority having jurisdiction.	1	x						

RETAIL FOOD INSPECTION FORM

ITEM	Measureable	COMFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R
53	<p>Abandon Certificate</p> <p>Consumer Advisory Posted</p> <p>Compliance with variances - sized w/cess/1A/C/P</p> <p>Anti-Crowding</p> <p>Smoking</p> <p>E.O.G. Local ROH Reassignment</p> <p>Procedures for responding to vomiting & diarrheal events</p> <p>Provide Written employee health policy.</p>		1	x					
			1				x		
			1					x	
			1		1				no anti-crowding
			1	x					
			1		x				No records available
			1		1				
			1		x				

ITEM	Photographs	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
54		Required record available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs	1	X						
ITEM	Photographs	RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, antib system cleaning records and tags current, Fire extinguisher logs current			X					No grease trap records
		Employee training records		X						
		Temperature control records		X						
		Equipment monitoring and maintenance records		X						
		Calibration records			1					
		Sentinel records		X						need thermal strip log and sanitizer logs.
		Required logs: Time as a Public Health Control, Receiving Temperature, parasite destruction				X				
		Pest control records		X						states pest control does not leave records.
		Vermines request and approval, Time as a Public Health Control Procedure				X				
		Inspection records (e.g., incoming product, facility, production area)		X						

Critical Items Observed (Primary, Primary Foundation)
Non-Critical Items Observed (Primary Foundation, Core)
Total Non-Compliant Observations

IN=	In Compliance
0	OUT= Out of Compliance
4	N/O= Not Observed
4	N/A= Not Applicable

95

R= Repeat Violation

OFFICIAL ORDER OR CORRECTION: Based on an inspection today, the item checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations; if aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

All wastes will go through the dishwasher until such time as the wastewater sink sewer system is properly installed. The spray above the handwash sink in the dishwasher makes use of the sink difficult. The spray could be removed as it is not in use according to the manager for ease of use for the handwash sink and to prevent spray noise from resting in the basin. All temperatures were noted to be in proper range for hot holding at the line.

Diagrams:

Freezer has an issue with icing and condensation. This should be corrected. Cold units should be set to 35° to ensure no recoup and maintenance of 41 or less for ambient air temperatures and freezers to keep foods frozen to the touch. All the signage was removed from the warehouse area and needs to be replaced. It was taken to North by last manager. Was able to look at physical premises on 1/22/19 after visit to the high school. I was in the facility for approximately 45 minutes. Went over noted items with manager on this visit. Time not included in this time in and out.

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

FOOD PROTECTION MANAGEMENT

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

EMPLOYEE HEALTH

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish from an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification Maintained*
	3-203.12	Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures
		MACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp, pH, concentration and hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

[illegible]

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14		Food or Color Additives	
3-202.12	Additives*		
3-302.14	Protection from Unapproved Additives*		
7-101.11	Poisonous or Toxic Substances	Identifying Information – Original Containers*	
7-102.11	Common Name – Working Containers*	Separation – Storage*	
7-202.11	Restriction – Presence and Use*	Conditions of Use*	
7-203.11	Toxic Containers – Prohibitions*		
7-204.11	Sanitizers, Criteria – Chemicals*		
7-204.12	Chemicals for Washing Produce, Criteria*		
7-204.14	Drying Agents, Criteria*		
7-205.11	Incidental Food Contact, Lubricants*		
7-206.11	Restricted Use Pesticides, Criteria*		
7-206.12	Rodent Bait Stations*		
7-206.13	Tracking Powders, Pest Control and Monitoring*		

16		Proper Cooking Temperatures for PHFs	
3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.		
3-401.11(A)(2)	Eggs- Immediate Service 145°F 15 sec*		
3-401.11(A)(2)	Commuted Fish, Meats & Game	Animals - 155°F 15 sec. *	
3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*		
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 sec.		
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *		
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks	145°F *	
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *		
3-401.11(A)(1)(b)	All Other PHFs – 145°F 15 sec. *		
17		Reheating for Hot Holding	
3-403.11(A)&(D)	PHFs 165°F 15 sec. *		
3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*		
3-403.11(C)	Commercially Processed RTE Food - 140°F*		
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*		
18		Proper Cooling of PHFs	
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *		
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*		

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*	
	3-801.11(B)	Use of Pasteurized Eggs*	
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *	
	3-801.11(C)	Unopened Food Package Not Re-served. *	

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Encephalitis</i>	
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*	

SPECIAL REQUIREMENTS

590.009(A)-(D) in	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC – 2	.003
24.	Food and Food Protection	FC – 3	.004
25.	Equipment and Utensils	FC – 4	.005
26.	Water, Plumbing and Waste	FC – 5	.006
27.	Physical Facility	FC – 6	.007
28.	Poisonous or Toxic Materials	FC – 7	.008
29.	Special Requirements		.009
30.	Other		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	South Elementary School	IN:	11:15	OUT:	12:30	DATE:	5.17.19	Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Address:	117 Long Pond Rd	Inspection by:	Marcia Lee					
Phone:	508.830.1212	Signature:						
Last Insp. Date:	12.12.17	Received by:	Cheryl Rengust					
Purpose of Inspection:	routine	Signature:						
Type of Establishment:	school	Email:						
License/Permit Number:	951, food/952 milk	Business Email:						
Types of Inspection:	Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other							

ITEM	Photographs	Points	IN	OUT	N/O	N/A	CDS	R	ITEM	Code	COMMENTS
1	P, P/C	3	X						1	590.003(A)	
2	P, P/C	2	X						2	590.007	using color coded dot system for food dating.

ITEM	Photographs	Points	IN	OUT	N/O	N/A	CDS	R	ITEM	Code	COMMENTS
3	P	3					X		3	590.003	temperatures on items on the line or noted to be high the plastic bubble ice system is ineffective the manager is rotating food in and out of the coolers between lunches to keep temperatures at proper levels.
4	Pf	1	X						4	590.004	
5	Pf	1	X						5	590.003	
6	Pf	2	X						6	590.003	
7	P	2	X						7	590.003	
8	P, P/C	3	X						8	590.003	
9	P, P/C	3	X						9	590.003	
10	Pf	1	X						10	590.003(1)	

ITEM	Photographs	Points	IN	OUT	N/O	N/A	CDS	R	ITEM	Code	COMMENTS
11	P	3	X						11	590.002	
12	P/C	3	X						12	590.003	
13	C	1	X						13	590.002	

ITEM	Photographs	Points	IN	OUT	N/O	N/A	CDS	R	ITEM	Code	COMMENTS
14	C	2	X						14	590.007	
15	C	1	X						15	590.007	
16	P/C	2		2					16	590.004	gauges are not providing accurate reading, wash temperature is in the 170's while final rinse 160's missing the metal strips or maximum holding thermometer to verify plate temp. gauges indicate 160 rise not 180
17	Pf	1		1					17	590.004	
18	C	1	X						18	590.004	
19	Pf	2	X						19	590.005	
20	P	3	X						20	590.004	used my thermal strip 150 at plate even with improper gauge reading

ITEM	Photographs	Points	IN	OUT	N/O	N/A	CDS	R	ITEM	Code	COMMENTS
21	C	2	X						21	590.003	
22	P, Pf	2		2					22	590.004	Hood fan screens accumulated dust, need cleaning
23	C	1	X						23	590.004	
24	C	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CCS	R	ITEM	Code	COMMENTS
25	P, P/C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590.004	
26	P, C	No reuse of single service containers for food or chemical storage	1	X						26	590.004	
27	P	Water supply is from an approved source and water supply is sufficient for the operations in sewage disposal approved. Proper disposal of waste water in approved disposal facilities (to deep sinks).	3	X						27	590.005	
28	P		3	X						28	590.005	
29	C	PLUMBING	WT	IN	OUT	N/O	N/A	CCS	R	ITEM	Code	
30	P, P/C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing etc.)	1	X						29	590.005	COMMENTS
31	P/C	Running installed preventing cross connection, back siphonage, backflow.	2	X						30	590.005	
32	P/C	Adequate handwashing facilities, easily accessible, designed, installed. §5-202.12	3	X						31	590.005	
33	P/C	Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590.006	
34	P/C		2	X						33	590.005	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						34	590.006	
36	C	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	CCS	R	ITEM	Code	
37	C	Surficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						35	590.006	
38	C	Outside premises are free from trash, etc, free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						36	590.006	
39	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						37	590.006	
40	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1					38	590.006	
41	P, P/C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						39	590.004	The hood and ansul system are not tagged
42	C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Disinfectants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from other materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	3	X						40	590.004	
43	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance	1	X						41	590.007	
44	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						42	590.006	
45	C	Stored linens properly stored.	1	X						43	590.004	
46	P, P/C	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	CCS	R	ITEM	Code	COMMENTS
47	C	Certified Food Protection Manager, §5-102.12(A)	3	X						44	590.004	
48	P, P/C	PLC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §7-103.11	3	X						45	590.005	
49	P, P/C		3	X						46	590.002	Cheryl Lanquist emp 5.17.22HF, Laurie Murphy #15506904, exp. 8.24.225147282
50	P, P/C		3	X						47	590.002 A G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered. §3-801.11	3	X						590 003	
FOODCOLOR ADDITIVES											
48	P	Food additives approved and properly used. §3-202.12	2	X						590 003	
EQUIPMENT AND UTENSILS											
49	P	All tables and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. §4-502.11	2	X						590 004	
50	P/C	Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						590 004	
51	P	Molluscan Shellfish: Tanks maintained, tested, and logs kept	1	X						590 004	
HEALTH PROCEDURES											
52	Pf	Procedures for responding to vomiting & diarrheal events. §2-501.11	1	X						590 002	
CONSUMER ADVISORY POSTED											
53	P/C	Consumer Advisory Posted. §3-603.11	1	X						590 003	
SPECIAL PROCESSES											
54	P/P/C	Required records available: shellstock logs, parasite destruction, time as a Public Health Control. Required logs: §3-203.11, §3-402.11, §3-402.12, §3-202.18	3	X						590 003	
55	P	Controlled process HACCP. §3-103.12, §3-402.14	2	X						590 003(A)	
CONFORMANCE WITH APPROVED PROCEDURES											
M01	Photographs	Allyl pyrazole sulfonate	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
M02	Photographs	Anti-Cholera	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
PV01	Photographs	U.S. G. Local SOH Regulation	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
PV02	Photographs	Firm is currently licensed by the regulatory authority having jurisdiction.	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
RECORD CHECKLIST											
		Water quality and supply records, grease trap cleaning record, annual system cleaning records and logs current, Fire extinguisher tags current.		X							
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records		X							
		Sanitization records		X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction		X						590 008	
		Pest control records		X							
		Variance request and approval. Time as a Public Health Control Procedure		X							
		Inspection records (e.g., "incoming product, facility, production area)		X						590 003(J)	
ITEMS OBSERVED											
	In Red	Risk Factors Observed (Priority) pts. Deducted								0	
	In Blue	Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted								7	
		Total Non-Compliant Observations total points deducted								7	
		SCORE: 93									
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable CS= Corrected on Sight R= Repeat Violation											

*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.



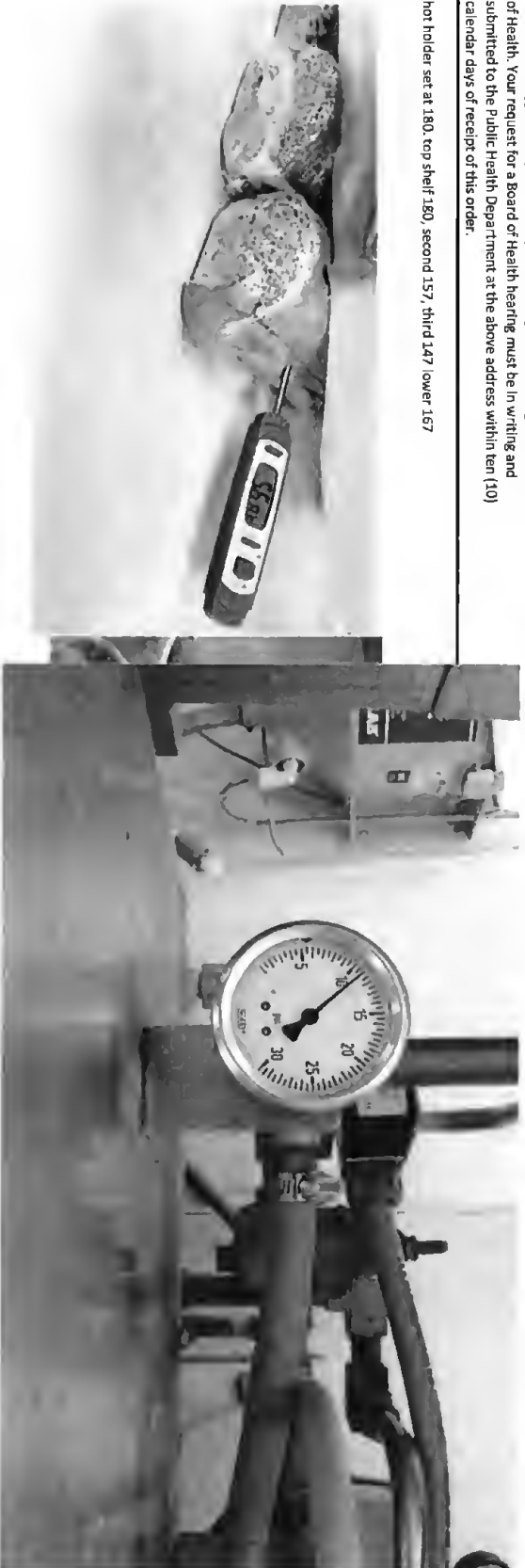
Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

hot holder set at 180, top shelf 180, second 157, third 147 lower 167



Inspector's Signature: <i>[Signature]</i>	Print: Karen Keane
PIO's Signature: <i>[Signature]</i>	Print: Mikki Elmagel
Page 7 of 2 Pages	

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

1	590.003(A)	Assignment of Responsibility*	590.003(B)	Demonstration of Knowledge*	2-103.11	Person in charge - duties
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EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*	590.003(G)	Reporting by Person in Charge*	590.003(D)	Exclusions and Restrictions*	590.003(E)	Removal of Exclusions and Restrictions
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4	590.004(A-B)	Compliance with Food Law*	3-201.12	Food in a Hermetically Sealed Container*	3-201.13	Fluid Milk and Milk Products*	3-202.13	Shell Eggs*	3-202.14	Eggs and Milk Products, Pasteurized*	3-202.16	Ice Made From Potable Drinking Water*	5-101.11	Drinking Water from an Approved System*	590.006(A)	Bottled Drinking Water*	590.006(B)	Water Meets Standards in 310 CMR 22.0*	3-201.14	Fish and Recreationally Caught Molluscan Shellfish and Fish from an Approved Source	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*	3-201.15	Molluscan Shellfish from NSSP Listed Sources*		Game and Wild Mushrooms Approved by Regulatory Authority	3-202.18	Shellstock Identification Present*	590.004(C)	Wild Mushrooms*	3-201.17	Game Animals*	Receiving/Condition	3-202.11	PHFs Received at Proper Temperatures*	3-202.15	Package Integrity*	3-101.11	Food Safe and Unadulterated*	Tags/Records: Shellstock	3-202.18	Shellstock Identification*	3-203.12	Shellstock Identification Maintained*	Tags/Records: Fish Products	3-402.11	Parasite Destruction*	3-402.12	Records, Creation and Retention*	3-402.12	Labeling of Ingredients*	Conformance with Approved Procedures / HACCP Plans	3-502.11	Specialized Processing Methods*	3-502.12	Reduced oxygen packaging, criteria*	8-103.12	Conformance with Approved Procedures*
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FOOD FROM APPROVED SOURCE

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*	Contamination from the Environment	3-302.11(A)	Food Protection*	3-302.15	Washing Fruits and Vegetables*	3-304.11	Food Contact with Equipment and Utensils*	Contamination from the Consumer	3-306.14(A)(B)	Returned Food and Reservice of Food*	Disposition of Adulterated or Contaminated Food*	3-701.11	Discarding or Reconditioning Unsafe Food*	9	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*	4-501.112	Mechanical Warewashing - Hot Water Sanitization Temperatures*	4-501.114	Chemical Sanitization - temp, pH, concentration and hardness*	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*	4-702.11	Frequency of Sanitation of Utensils and Food Contact Surfaces of Equipment*	4-703.11	Methods of Sanitization - Hot Water and Chemical*	10	Proper, Adequate Handwashing	2-301.11	Clean Condition - Hands and Arms*	2-301.12	Cleaning Procedure*	2-301.14	When to Wash*	Good Hygienic Practices	2-401.11	Eating, Drinking or Using Tobacco*	2-401.12	Discharges from the Eyes, Nose and Mouth*	3-301.12	Preventing Contamination When Tasting*	12	Prevention of Contamination from Hands	590.004(E)	Preventing Contamination from Employees*	13	Handwash Facilities	Conveniently Located and Accessible	5-203.11	Numbers and Capacities*	5-204.11	Location and Placement*	5-205.11	Accessibility, Operation and Maintenance	Supplied with Soap and Hand Drying Devices	6-301.11	Handwashing Cleanser, Availability	6-301.12	Hand Drying Provision
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PROTECTION FROM CONTAMINATION

* Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

Plymouth

Establishment Name:

What Elementary

Date: 12/14/17

Page: 2 of 2[illegible]

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives	3-202.12	Additives*
		3-302.14	Protection from Unapproved Additives*
15			Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*		
7-102.11	Common Name – Working Containers*		
7-201.11	Separation – Storage*		
7-202.11	Restoration – Presence and Use*		
7-202.12	Conditions of Use*		
7-203.11	Toxic Containers – Prohibitions*		
7-204.11	Sanitizers, Criteria – Chemicals*		
7-204.12	Chemicals for Washing Produce, Criteria*		
7-204.14	Drying Agents, Criteria*		
7-205.11	Incidental Food Contact, Lubricants*		
7-206.11	Restricted Use Pesticides, Criteria*		
7-206.12	Rodent Bait Stations*		
7-206.13	Tracking Powders, Pest Control and Monitoring*		

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs	3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.
		3-401.11(A)(2)	Eggs- Immediate Service 145°F 15 sec*
		3-401.11(A)(2)	Communitied Fish, Meats & Game Animals - 155°F 15 sec. *
		3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
		3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec. *
		3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
		3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
		3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
		3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17	Reheating for Hot Holding	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
		3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
		3-403.11(C)	Commercially Processed RTE Food - 140°F*
		3-403.11(B)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs		
		3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
		3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

19	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *	3-501.15	Cooling Methods for PHFs
			PHF Hot and Cold Holding
		3-501.16(B)	Cold PHFs Maintained at or below 41°F/45°F*
		3-501.16(A)	Hot PHFs Maintained at or above 140°F. *
20	Roasts Held at or above 130°F. *	3-501.16(A)	
			Time as a Public Health Control
		3-501.19	Time as a Public Health Control*
		590.004(H)	Variance Requirement

CONSUMER ADVISORY

21	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
		3-801.11(B)	Use of Pasteurized Eggs*
		3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
		3-801.11(C)	Unopened Food Package Not Re-served. *

SPECIAL REQUIREMENTS

22	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * Effective 1/1/2001	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	West Elementary	Ins:	12:25	Out:	1:30	DATE:	5/23/19
Address:	70 Plympton Rd	Inspection by:	Marcia Lee				
Phone:	508	Signature:					
Last Insp. Date:	unknown	Received by:	michele Fliegel				
Purpose of Inspection:	routine	Signature:					
Type of Establishment:	elementary school	Email:	mfliegel@plymouth.k12.ma.us				
License/Permit Number:	1087, 1086	Business Email:					
		Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.					
		Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other					

ITEM	Photo/Signs	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, P/C	3	X						1	590.003(A)	
2	P, P/C	2		2					2	590.007	Must properly label foods by common name. Food did not have common name and transferred information from master carton.

ITEM	Photo/Signs	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	3		3			X		3	590.003	
4	Pf	2		2					4	590.004	Foods were noted out of temperature
5	P	1	X						5	590.003	Insufficient temperature control units to maintain product temperature. No cold holding line. Suggest Thermometers are present, co. apocously placed, accurate, calibrated, present
6	Pf	2	X						6	590.003	Potentially hazardous food properly thawed.
7	P	2	X						7	590.003	Proper disposition of returned, previously served, reconditioned, and unsafe food. \$3-306.14.
8	P, P/C	3	X						8	590.003	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)
9	P, P/C	3							9	590.003	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-201.11(EX1)(F7), \$301.11(D)(1)-(2)Good hygienic practices, proper handwashing and glove changing observed. \$3-301.11, \$2-301.12, \$2-301.14
10	Pf	1	X						10	590.003(10)	In use food dispensing utensils properly stored

ITEM	Photo/Signs	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	3	X						11	590.002	Management awareness: Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$3-401.12
12	P, C	3	X						12	590.003	Proper eating, testing, drinking. Smoking restricted. \$2-401.11, \$3-501.12
13	C	1	X						13	590.002	Proper nail and hair restrictions are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use

ITEM	Photo/Signs	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	2	X						14	590.007	
15	C	1	X						15	590.007	Food-contact surfaces designed, constructed, maintained, installed, located
16	P/C	2	X						16	590.004	Nonfood-contact surfaces designed, constructed, maintained, installed, located
17	Pf	1		1					17	590.004	Disinfecting facilities approved design, adequately constructed, maintained, installed
18	C	1	X						18	590.004	Proper chemical test kits, measuring devices for pH, thermometers, and logs are present.
19	Pf	2	X						19	590.005	Temperature and pH ranges are accurate. 4-501.11(3)
20	P	3	X						20	590.004	Facilities and Equipment is pre-flushed, sanitized, and soaked prior to cleaning.

ITEM	Photo/Signs	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	2	X						21	590.003	
22	P, Pf	2		2					22	590.004	Wiping cloths properly stored clean and dry or in a sanitizing solution.
23	C	1	X						23	590.004	Food-contact surfaces of display and equipment clean. \$4-602.11
24	C	1	X						24	590.004	Nonfood-contact surfaces of utensils & equipment clean

RETAIL FOOD INSPECTION FORM

ITEM	Photograph	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
25	P, P/C	Single service offices are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590.004	
26	P, C	No re-use of single service containers for food or chemical storage	1	X						26	590.004	
ITEM	Photograph	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations in.	3	X						27	590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposalfacilities (ie also sinks).	3	X						28	590.005	
ITEM	Photograph	PLUMBING	WT	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipe).	1	X						29	590.005	COMMENTS
30	P, P/C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30	590.005	
31	P/C	Adequate handwashing facilities, easily accessible, designed, installed. \$5-202.12	3	X						31	590.005	
32	P/C	Toilet facilities, properly constructed, and closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.								32	590.006 590.005	
ITEM	Photograph	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number. leak proof, insect/rodent proof, emptied with appropriate frequency, clean.	2	X						33	590.005	
34	P/C	Outside premises free from trash, etc. free of harbor areas, breeding places for rodents, insects, and other pests. Outside areas (yards, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects. rodents. No evidence of insects present.	3	X						35	590.006	
ITEM	Photograph	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36	590.006	Floor by dishwasher needs repair.
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37	590.006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shielded flood bulbs.	1	X						38	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dusts, and/or other airborne substances	1	X						39	590.004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped and properly vented. Dressing rooms are maintained in good physical repair.	1	X						40	590.004	
41	P, P/C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. \$7-202.12, \$7-203.11, \$7-101.11, \$7-201.11	3	X						41	590.007	
42	C	Promises national free of litter, unnecessary items and articles, cleaning maintenance a minimum to early stage.	1	X						42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590.004	
44	C	Soiled linens properly stored.	1	X						44	590.004	
ITEM	Photograph	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	CS	R	ITEM	Code	COMMENTS
45	C	Certified Food Protection Manager, \$2-102.12(A)	3	X						45	590.001 C	Michelle Muegel exp 8.7.24.77 13506895; Jessica MacDonald exp 8.7.24.19 13506507
46	P, P/C	P/C is present, knowledgeable, understands sanitary controls; demonstrates knowledge, performs duties. \$2-103.11	3	X						46	590.002 590.002 A-G	

RETAIL FOOD INSPECTION FORM[illegible]

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

150 to 200 student meals lunches
90 breakfasts

ADDITIONAL NOTES: